



# Ridge Holiday Pairings

## Olive Tapenade

*Pair with 2012 Lytton Springs*

### Ingredients:

#### Crackers

- 1 cup All-Purpose Flour, plus more for rolling out dough
- 1/3 teaspoon Sea Salt
- 1 teaspoon Fennel Seeds
- 1 teaspoon Cumin Seeds
- 1 teaspoon Poppy Seeds
- 1/3 cup Warm Water
- 1½ tablespoons Extra-Virgin Olive Oil

#### Olive Tapenade

- 1/2 pound Gaeta Olives, pitted and finely chopped
- 2 salt-packed Anchovy Filets, rinsed well, removed from spine, finely chopped
- 1 clove Garlic, finely chopped
- 2 tablespoons salt-packed Capers, rinsed well and finely chopped
- 1 teaspoon Fresh Oregano, chopped
- 1 teaspoon Fresh Thyme, chopped
- 1½ teaspoons Lemon Juice
- 1½ teaspoons Red Wine Vinegar
- 2 tablespoons extra-virgin olive oil
- Salt, to taste

### Directions:

#### Crackers

1. Preheat the oven to 325F
2. Combine the dry ingredients in the bowl of a stand mixer equipped with a dough hook and mix well for 1 minute
3. Add water and oil
4. Mix for 5 minutes on medium until a nice ball forms
5. Remove the ball from the mixer, wrap in plastic, and allow to rest for 30 minutes before rolling out
6. Cut off golf ball-sized pieces of dough and roll out to the thickness of 1/16-inch on a floured surface with a rolling pin
7. Transfer the rolled out dough to a sheet tray lined with parchment and bake in the oven until golden brown, approximately 8-12 minutes
8. Remove to a resting rack to cool
9. Repeat with the remaining dough

#### Olive Tapenade

1. Combine all of the ingredients in a mixing bowl
2. Mix well to combine
3. Reserve at room temperature until serving

#### To Serve

- Crackers
- Olive Tapenade
- ¼ cup Lucques Olives, pitted and roughly chopped
- Fresh Thyme Leaves

Break the crackers into abstract shapes. Top with a spoonful of olive tapenade. Garnish with the lucques olives and thyme leaves.