

Cyprus BBQ's Meze Collection - #3 Elies Tsakistes



Ingredients

For Preparation:

- Fresh Green Olives
- Lemon Slices
- 105g rock salt per litre of water.

For Serving:

- 1 Lemon, Juice
- 2 Garlic cloves, crushed
- 25g coarse ground coriander seeds
- 60ml olive oil

Method

Ok. So, preparation will require a bit of time, and love than our previous recipes! The Olives need at least 3 weeks of prep.

Crack your olives with a mallet or a stone. Only breaking the flesh of the olive and not the stone. Place the olives into a jar and cover them in water. Change the water once a day for 4-6 days. 4 minimum.

On the last day measure the discarded water and, measure out the same amount of fresh water into a saucepan. You need to add 105g of rock salt for every litre of water. Stir the brine over a low heat until all the salt has dissolved.

**the correct salt level of the brine can be checked when a fresh egg will float with approximately 2.5cm of the shell breaking the surface of the water*

Transfer the olives to a fresh jar and top with the lemon slices. Then pour in the brine. Leave the olives in a cool dark place for a minimum of 3 weeks. They can keep for a couple of months if required.

To Serve

Remove any olives which may have gone soft or shown any signs of decay from the preparation process. (this can sometimes happen with olives situated at the top of the jar) Rinse the olives under cold water and drain. Then, place them in a bowl, add lemon juice, garlic, coriander seeds and olive oil. Done!

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