



Ingredients for 4 people:

500 g black olives

Extra virgin olive oil

Wild fennel

Orange peel

Garlic

Pepper

Salt

Wash the olives and dry them in the oven until they are wrinkled but quite soft. Arrange them in a salad bowl and season them with a sauce made with olive oil, thinly sliced orange peel, cut

into ½ cm strips, two cloves of finely diced garlic, one tablespoon of wild fennel flowers, salt and pepper. Mix well and leave to blend for a few hours before serving.

The olives can be stored in a glass jar for a few days.