



OLIVE RELISH

BY CHEF KANG

Ingredients

- 2 Each Shallot, Brunoise
- 2 Ea. Roasted Red Pepper, Small Dice
- 2 Clove Garlic, Fine Mince
- 1 Tbsp. Fresh Parsley, Fine Mince
- 2 Tbsp. Capers, Rinsed
- 6 Oz. Green Olives, Small Dice
- 6 Oz. Kalamata Olives, Small Dice
- 1 1/2 Tsp. Dried Oregano
- 3 Tbsp. Red Wine Vinegar
- 3 Oz. Blended Olive Oil
- Morton's Kosher Salt To Taste
- Ground Black Peppercorn To Taste

Procedure

Combine all ingredients in a mixing bowl. Add the spices and vinegar. Slowly drizzle in the oil to form an emulsion. Adjust the seasoning with salt. Allow ingredients to sit for 30 minutes.
Reserve cold for service

