

Daniel Abad

Marinated Green Olives

Ingredients

10 kgs green Olives

Process

- Wash daily with fresh water for 14 days
- Marinate in 10% salt brine for 7 days
- Marinate with final marinade of:
 - Clean water
 - 6% salt
 - Apple Cider Vinegar – 10%
 - Garlic - Approx. 2 medium heads per batch
 - Cracked Pepper - Approx. 2 tablespoons per batch
 - Dried Herbs - Approx. 1 tablespoon of each type per batch
 - 1.5 l of Extra Virgin Olive Oil per batch to cover the olives
 - Lemons and limes

Herb Combinations

- Thyme & Lemon – 2 sliced lemons
- Thyme & Marjoram
- Basil, Thyme & Lime – 4 sliced limes
- Marjoram & Oregano

Remarks

After 1 week in final brine – Olives still bitter - Test for PH levels – Reading should show 3.8. If reading above 3.8, add vinegar to adjust

After 2 weeks – Bitter taste subsiding - Test for PH levels – Reading should show 3.8

After 4 weeks - Test for PH levels – Reading should show 3.8

From then on, the olives will still be a bit bitter and firm but should be ready for eating. The flavour, texture and taste will evolve as time goes

The olives can be kept in this brine for up to 2 years

*top brine at final bottling
with 2" olive oil.*