

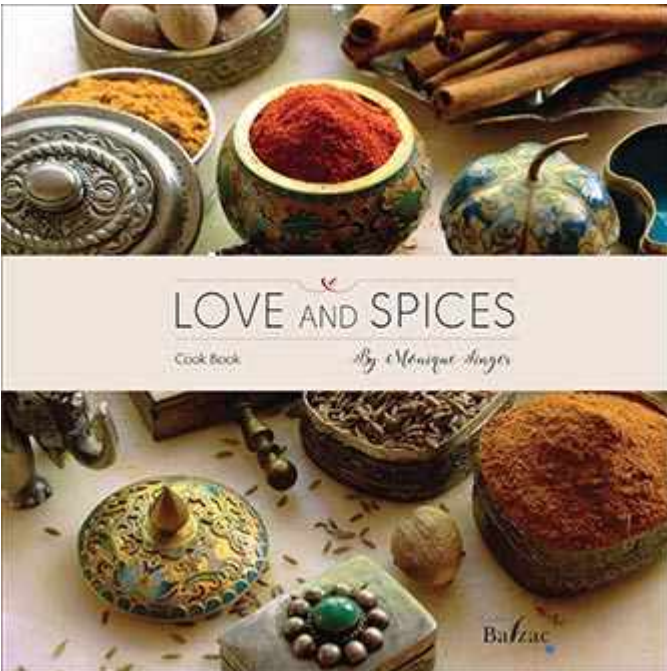


Love and Spices: Olive Tagine

Description

This Moroccan side dish is perfect for olive lovers!

Recipe by **Monique Singer**



Westmount Magazine is proud to offer its readers sample recipes from [Love and Spices](#), a beautifully illustrated cookbook by **Monique Singer**. With this series, you will discover some unique recipes dedicated to cooking with spices, from hors d'œuvres to desserts.

Monique Singer knows how to make people talk, sing and dance spices! From her earliest childhood, alongside her



grandmother and sisters, she learned how to create a delicious and original cuisine with her senses, her hands and all her love.

From her family's table to the jet-set parties she has catered in New York, Los Angeles, Venezuela, Spain, Haiti, and Asia, regardless of the set-up, function, atmosphere or style, Monique's food has left its imprint on people's taste buds.

Enjoy!

Olive Tagine

I personally love olives especially when combined with preserved lemon and spices.

It is easy to make and can be served with fish or chicken.

Moroccan purple cracked olives can be found in any Middle Eastern store.

Remove the pits before cooking and rinse the olives a few times in hot water to remove some of the salt.

Preparation time: 35 min | Cooking time: 40 min | Yields: 6 servings

- 1 lb / 450 g cured Moroccan purple olives, pitted
- 3 tomatoes, peeled and cut into small pieces
- 1/2 cup / 125 ml water
- 1/4 preserved lemon, chopped
- 3 large garlic cloves, crushed
- 3 tbsp avocado oil
- 1/4 tsp turmeric
- 1/4 tsp paprika
- 1/4 tsp cayenne
- 1/2 tbsp ras el hanout
- 1/4 tsp ginger powder
- 3 bay leaves

In a cooking pot, sauté the crushed garlic until golden.

Add the chopped tomatoes, preserved lemon, bay leaves and all of the spices.

Stir and cook for about 7 minutes.

Pour in the water and olives, stir again and simmer for 30 minutes.

Serve as a side dish.

Do not salt the olives, as they are already salty.

Images: Anne Fillion

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Monique Singer is a cultural creator now based in Montreal, usually found travelling the world,

experiencing other cultures and sharing what she finds most interesting. At the top of her food passion is her attraction for spices, their benefits and the distinctive flavour they bring to all dishes. [Linkedln](#)



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Date Created

January 2021