



FRIED OLIVES STUFFED WITH ROSA HARISSA & CHEESE

If you've never had fried olives now is your chance! They're easy to make and work well for a simple snack or fancy party starter.

Preparation Time: 20

Ingredients For Stuffing

- 2 tablespoons Sirimon Feta room temperature
- 2 tablespoons cream cheese, room temperature
- 2 tablespoons Jars of Goodness Rosa Harissa
- 2 teaspoons honey
- 50 large pitted green olives, rinsed and dried

Ingredients For Batter

- $\frac{3}{4}$ cup rice flour
- $\frac{1}{4}$ Cup corn flour
- $\frac{1}{8}$ tsp each, salt and pepper
- Water for a runny batter (not too thin – enough to coat olives)

Method

1. Drain and rinse olives and soak in water for a day
2. Next morning, carefully stuff them with a piping bag, dip into the batter and deep fry.