

GREEN OLIVES - SLIT OLIVES



By cutting slits in the olives, you are aiding in the removal of the bitterness, the *oleuropein*, leading to speeding up the curing process.

SLIT METHOD – bottled in Simple Brine

1. With a paring knife, cut one or two slits in each olive.
2. Place the slit olives in your clean jars, pushing them in as firmly as you can.
3. Calculate how much brine you need to make up by filling up each jar containing the olives with water. Drain this water out of all of these and take note of how much total solution you need to make.
4. Make up the required amount of brine* and add to the jars with the olives. You might also like to add some flavourings, such as dried chilli to the jars and your olives will infuse with these flavours whilst curing.
5. Add a slice of lemon to the top to help acidify the brine and then a layer (3-5mm) of olive oil over this. To prevent the acidic solution coming into contact with the jar lids and them becoming rusty, I place a square of baking paper under the lid over the jar contents before sealing with the lid.



Estimated time to cure:

Small olives – from 6-12 months

Large green Jumbo Kalamata – from to 12-18 months.

BRINE SOLUTION RECIPE (10%)

For every 1 litre of water, you will need 100g of cooking salt. Look for sea salt, kosher salt or any generic supermarket brand that is non-iodised.

After calculating how much volume you need to fill jars containing the olives, weigh out the salt. eg if you need 750ml of water, you will need 75g of salt.

Dissolve the salt in the amount of water you need to fill your jars. You can boil water and then dissolve the measured salt in this; or use boiled and cooled water to dissolve your salt. Allow any brine solution to cool before use.