Warm Citrus Olives with Bread

4 small starter portions, each with one-quarter of the warm olives and 1 small bread slice · Active 10 min · Total 20 min

Ingredients

- 7 oz commercially prepared, ready-to-eat pitted olives, drained (200 g), using about 150 g green and 50 g black olives
- 2 teaspoons olive oil (10 ml)
- 1 small garlic clove, peeled and very thinly sliced (3 g)
- 2 tablespoons freshly squeezed orange juice (30 ml), seeds removed
- 2 tablespoons safe drinking water (30 ml)
- 1 teaspoon finely grated orange zest (about 2 g), from a washed orange, colored peel only
- ¼ teaspoon finely grated lemon zest (about 0.5 g), from a washed lemon, colored peel only
- 4 small plain crusty bread slices (30 g/1 oz each; 120 g total)

Set out

Stovetop, 8-in/20-cm small skillet, Knife and board, Fine zester, Measuring spoons, Sieve, Serving bowl and clean spoon, Reliable refrigerator and shallow covered container for leftovers

Allergens

Wheat; bread may add sesame, soy or milk—check the actual label. Read the olive, bread and oil labels for additional allergens or shared-equipment warnings. Pitted labeling does not eliminate the need to look for hard fragments.

Make it

1. Drain the prepared olives. Check for pit fragments even when the container says pitted. Wash the citrus before zesting and avoid the bitter white pith. Measure the juice, water and zest before heating the pan.

2. Put oil and sliced garlic in the small skillet over low heat. Warm for 1–2 minutes, stirring, until fragrant but not browned. If the garlic starts coloring quickly, take the pan off the heat briefly and lower the burner.

3. Add orange juice, water and both zests carefully; the pan may spit. Add the drained olives and return to gentle low heat. Warm 5–7 minutes, stirring occasionally, until hot throughout. Keep only a gentle simmer and stop before the small liquid allowance evaporates completely.

4. Transfer all olives and their small amount of warm coating liquid to a clean bowl. Serve promptly as 4 small starters, each with one-quarter of the olives and one bread slice. Warn diners that an occasional pit fragment can remain. No salt, herbs, chili or garnish is added.

A useful detail

The 20-minute total includes draining, checking, zesting and a gentle short warming stage. The olives are commercially prepared ready-to-eat products; fresh raw olives from a tree require an entirely different curing process. A little pan liquid is intentional and can be spooned onto the bread.

Modern recipe and historical connection

A single olive at midnight and a later cup of coffee are the report’s food evidence. This warm mixed-olive starter with citrus, garlic, oil and bread is an original modern companion, not a reconstruction of the request or service.

Keep it well

Refrigerate leftovers in a shallow covered container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 2 days or the earlier original olive-opening deadline. The citrus and garlic-oil coating do not make this shelf stable. Reheat the portion needed to 165°F/74°C if serving it hot; do not store homemade garlic in oil at room temperature. Keep bread separately according to its label.