

Crusty Bread and Meat free Toppings:

The Bread:

Here's a neat little trick from my grandma: You can revive day old artision bread (often on sale, stock up and freeze until you need some) by lightly moistening it with water on the outside and then put it in the oven at 220 F Bake for 20 min. or so. It's ready when its crunchy on the outside.

Tapenade:

1 cup sundried tomatoes (drained if they came oil packed)

1 cup olives, pitted (green or black)

½ cup artichoke hearts drained

2 Tbsp capers

2 cloves garlic

Chopped green onions (optional)

A few Tbsp of brine (from artichoke hearts) to achieve desired consistency.

Process all ingredients in the food processor.

It keeps longer in the fridge, if you omit fresh garlic and green onions.

Herbed Greek Yoghurt:

2 cups Greek yoghurt

2 Tbsp garlic and herb mix

Additional granulated garlic, salt and pepper to taste.

Best with lots of freshly chopped herbs.