

## Recipe for Cicoria acciughe e uva passa

### Ingredients:

- \* 1 kg of fresh chicory
- \* 30 g of currants
- \* 25 g of almond slices
- \* 12 anchovies in oil
- \* Fresh red chili pepper
- \* Garlic
- \* Extra virgin olive oil
- \* Salt
- \* Black pepper

### Steps:

1. Wash the chicory and pat it dry. Cut it into bite-sized pieces, about 6-8 cm in length.
2. Place the chicory in a bowl, season with salt and pepper, and add the currants. Mix well.
3. Place the chicory mixture on a baking tray lined with baking paper and bake in the oven for 600 seconds.
4. Once the cooking time is up, transfer the chicory to a colander placed over a large bowl to catch the cooking liquid.
5. Finely chop the chili pepper, peeled garlic, half of the anchovies, and two tablespoons of olive oil.
6. Place the chili pepper, garlic, anchovies, olive oil, and 2 tablespoons of chicory water in a blender jar.
7. Blend the ingredients at a low speed until a smooth and homogeneous dressing for the chicory is obtained.
8. Pour the dressing over the chicory, sprinkle with almond slices, and serve with the remaining whole anchovies.