

CROSTINI ALLE ALICI

INGREDIENTS

1 baguette
2 large fresh mozzarella balls
4 desalted and boned anchovies
50 gr butter
salt
Pepper

METHOD

Step 1

Slice the baguette into finger thick slices. Brush lightly with olive oil, then in a non-stick pan over medium high heat, toast lightly.

Step 2

Top each slice of crostini with a finger thick slice of mozzarella and place on a baking sheet. Bake in 200C oven until the cheese begins to melt and the crostini has deepened in colour.

Step 3

While the crostini are toasting, melt the butter with the anchovies in a small pan. Do this gently until the anchovies have melted.

Step 4

Remove the toasted crostini, arrange on a serving platter, and then drizzle with the anchovy butter.

THE
COOKERY

by The Secret Jozi Chef