

# CROSTINI ALLE ALICI

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## 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