

CROSTINI WITH WHITE BEANS & ANCHOVY SALSA

INGREDIENTS

1 baguette

Olive oil for drizzling

For the cannellini bean purée

400g tin cannellini beans, rinsed
and drained

1 small clove garlic

Grated zest and juice 1 lemon

50ml olive oil

For the anchovy salsa

Handful fresh flatleaf parsley

50g good quality anchovy fillets in
olive oil, drained

2 tbsp capers, drained

½ garlic clove, finely grated

Grated zest and juice 1 lemon

2-3 tbsp extra-virgin olive oil

METHOD

Step 1: Heat the oven to 160°C. Cut the baguette diagonally into thin slices and arrange on a baking sheet. Drizzle with olive oil and bake for 10-12 minutes until crisp. Set aside to cool.

Step 2: Put the beans, garlic, lemon zest and half the juice in a food processor. Pulse briefly while drizzling in the 50ml olive oil to give a chunky purée. Add salt and pepper, along with more lemon juice if needed

Step 3: For the salsa: chop the parsley, anchovies and capers, transfer to a bowl and add the garlic, lemon zest and juice. Add the olive oil to cover. Stir well and season with salt, pepper and more lemon juice if needed.

Step 4: Dollop the bean purée onto the crostini and drizzle generously with anchovy salsa to serve.

THE
COOKERY

by The Secret Jozi Chef