

## Crostini di acciughe e avocado

Ingredients:

1 baguette cut into slices  
Chopped cherry tomatoes  
Olives  
150g marinated anchovies  
1 big avocado  
1 lemon  
Chives  
Extra virgin olive oil  
Salt  
Pepper



1. Toast the slices of bread. Peel the avocado, cut the pulp into wedges and season it with lemon juice.
2. Prepare the crostini by lying on each slice of bread an anchovy, chopped cherry tomatoes and a slice of avocado.
3. Season with salt and pepper and garnish with chives.

## Pasta Puttanesca con acciughe

1. Bring plenty of water to the boil and then salt it. In a pan (better if sautéed), prepare a sauté with a bottom of oil, peeled garlic cloves, anchovies, rinsed and dried capers and chilli, if you prefer.
  2. Cook over low heat to dissolve the anchovies gently. At that point, add the peeled tomatoes and increase the flame to bring to the boil.
  3. Cook the sauce for about 10 minutes, then add the pitted black olives.
- Boil the spaghetti and drain them very al dente.
4. Distribute them directly in the pan of the seasoning which, in the meantime, will have arrived to cook.
  5. Sauté the spaghetti in the sauce, adding, if necessary, a few tablespoons of cooking water. Scented with chopped parsley and serve immediately.



## Detailed process of the Acciughe 'mbuttunate

1. Bring to the right temperature abundant frying oil and cook for about 3 minutes the anchovy fillets already breaded taking care to turn them often.
2. As soon as they are golden, remove them from the oil and lay them on kitchen paper.
3. In a bowl add a whole egg, finely chopped parsley and garlic, adjust salt and pepper, add the breadcrumbs and cheese and with a fork mix well. The compound must be compact but at the same time soft.



4. On the work top place a fried anchovy, lie on top of a filling nut and cover with another anchovy, press a little and tie with kitchen twine.

The anchovies should be coupled with a little prepared filling in the center. Follow the same procedure with the other anchovy fillets. To make the filling sizzle you can also add a piece of Scamorza cheese or any mild quality cheese.

5. Place the anchovy pairs in a baking tray and bake in an already hot oven at 170°C for about 10 minutes.

6. Serve the hot anchovies with a rich green salad. They are also good cold seasoned with a drizzle of balsamic vinegar.

## **Bruschetta Acciughe e cipolle bianche**

### **Ingredients:**

Bread  
Garlic  
White onion  
Olive oil  
White vinegar  
"Anchovy paste"



1. Cut the bread into slices.

2. To taste, rub a little garlic, then sauté in a pan or on the grill.

Meanwhile cut a white onion into thin slices.

3. In a pan heat a drizzle of olive oil, then sauté the onion, blending with white vinegar.

4. Spread the anchovy paste over the slice of bread then lay the slices of onion on the bread.