

ANCHOVY PASTE



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 4-6

- 200 g olive oil packed anchovies, drained and dried - 1 slice sandwich bread - 3 tbsp milk - 1 tsp balsamic vinegar - 2 cloves garlic - 1 tbsp olive oil - 5 peppercorn blend

1. Fit the food processing bowl. Drain the anchovies and pat dry with kitchen paper. Soak the bread in the milk, press to remove the excess moisture and place in the mini bowl with the anchovies, vinegar, garlic and a twist of ground pepper.

2. Run the FOOD PROCESSOR programme for about 30 seconds and then, while the machine is still running, pour the oil in a thin stream through the opening until the texture is smooth and creamy.

3. Serve the anchovy paste with toasted farmhouse bread.

Cook Expert ■

© photographs Sandra Mahut
© Hachette Livre (Marabout) 2016