

# Anchoviar®

## MARINATED HERRINGS AND ANCHOVIAR

*Preparation time:* 10 minutes

*Difficulty:* Very easy

*Ingredients for four servings:* 4 marinated herrings, 100g dried tomato, 1/2 glass of extra virgin olive oil, 3 spoons of balsamic oil, a pinch of oregano, salt, 4 slices of fried crusty bread, one 120g jar of Anchoviar.

**Instructions:**

Mix the dried tomato with the oil, balsamic vinegar and oregano and leave for half an hour. Fry the slices of bread lightly in plenty of oil in a hot frying pan. Drain well on kitchen paper. Spread the tomato mixture on the bread and arrange the herrings on top. Serve with Anchoviar.



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## GOAT CHEESE SALAD WITH ANCHOVIAR

*Preparation time: 10 minutes*

*Difficulty: Very easy*

*Ingredients for four servings:* 1 iceberg lettuce, 1 oakleaf lettuce, smoked anchovy, 2 sticks of celery (only the leaves to garnish), 250g goat's cheese, two 120g jars of Anchoviar, 12 anchovy fillets, 3 spoons of extra virgin olive oil, 3 teaspoons of balsamic vinegar, salt and pepper.

**Instructions:**

Soak the lettuce leaves for a few minutes in the dressing and the celery in a deep earthenware bowl. Arrange the leaves in a bowl. Toast the slices of bread in the oven, slice the cheese and cut off the rind and arrange it on the top. Put the anchovies on top of the cheese and then the Anchoviar. Pour the oil and vinegar over the top and serve at once.



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## ANCHOVIAR ON TOAST

*Preparation time:* 25 minutes

*Difficulty:* Difficult

*Ingredients for four servings:* a slice of “Payés” bread, 4 spoons of garlic mayonnaise (6 garlic cloves, salt and 10 spoons of extra virgin olive oil), 8 “piquillo” red peppers, one 55g jar of Anchoviar.

*Instructions:*

Fry the peppers until soft over low heat in a slightly warmed frying pan for 20 minutes, turning frequently. Toast the slices of bread lightly in the oven. Crush the peeled garlic with the salt to a fine paste in a mortar (not wooden) and add the oil very slowly until it binds. Spread the garlic mayonnaise on the bread and arrange the peppers and the Anchoviar on top. Pour some drops of lemon juice and oil over the top.



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## SMOKED SALMON WITH ANCHOVIAR

*Preparation time:* 20 minutes

*Difficulty:* Very easy

*Ingredients for four servings:* 400g smoked salmon in filets, one finely chopped onion, 2 boiled eggs, capers, lemon juice, two 120 g. jars of Anchoviar, oregano.

*Instructions:*

Arrange onion, chopped boiled egg, capers and Anchoviar to taste on each of the salmon filets. Roll up the salmon as if it were cannelloni and pour the lemon juice over the top. Sprinkle with oregano and serve very cold.



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## PAYÉS” BREAD SLICES TOPPED WITH ANCHOVIAR

*Preparation time: 10 minutes*

*Difficulty: Very easy*

*Ingredients for four servings:* 4 slices of “Payés” , 50g cream cheese mixed with 2 spoons of single cream, 1 thinly sliced ripe tomato, extra virgin olive oil, a lemon, 2 spring onions, one 120g jar of Anchoviar, a teaspoon of Curaçao.

**Instructions:**

Fry the slices of bread lightly on one side in a very hot frying pan. Beat the cheese and the cream a little in a bowl but do not let it get too thick. Add the Curaçao. Spread the mixture on the toasted side of the bread, and then arrange the tomato slices with a pinch of salt and a teaspoonful of Anchoviar on the top. Pour some drops of lemon juice and oil over the top and garnish with onion strips. Serve at once.

