



**Difficulty**

Easy



**Cuisine**

Mediterranean



**4 Diners**



**Time**

15 minutes



**Variety**

Castaño

## *Anchovies in Vinegar With Seeds and Castaño Garlic*



1. Crush 2 cloves of Garlic, peel them and dice them finely.
2. Put Oil, Vinegar and a pinch of Salt in a bowl.
3. Cut the Chilli Peppers into thin slices and add them to the vinaigrette.
4. Add the Castaño Garlic, mix, and leave to set for 5 minutes for the flavours to blend.

### *Ingredients*

- 2 cloves of Castaño Garlic
- 2 Chilli Peppers in Vinegar
- 125 gr. of Anchovies in Vinegar
- 5 gr. of seeds
- 1 sprig of Fresh Parsley
- 1/3 of Sherry Vinegar
- 2/3 Extra Virgin Olive Oil
- Salt

### *Dish Presentation*

5. Place the Anchovies in Vinegar in a plate lined up next to one another and with the skin facing downwards so that they look more appealing.
6. Dress the Anchovies with your ready made Vinaigrette and sprinkle some seeds on them.
7. Garnish with Fresh Parsley and enjoy your snack!

### *Tips from the Chef Miguel Ángel Mateas*

- Chilli peppers will give this traditional dish a spicy touch that combines well with Anchovies.
- It is a very quick to make dish, and it is perfect for a snack with friends.
- You can use Anchovies in Salt instead of Anchovies in Vinegar and use the same vinaigrette to dress them.