



## Cheese, Anchovy, and Salmon Roe Tartlets with Violet Spring Garlic.



**DIFICULTY**  
EASY

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**TYPE OF CUISINE**  
MEDITERRANEAN



**Nº OF DINERS**  
4



**TIPO OF DISH**  
STARTER



**PREPARATION TIME**  
30 MINUTES



**GARLIC VARIETY**  
VIOLET SPRING GARLIC

### Ingredients

- 4 cloves of Violet Spring Garlic
- 2-3 cloves of Black Garlic
- 12 Tartlets
- 50 gr of cheese 'Torta del Casar'
- 50 ml of cooking Cream
- 2 Anchovies
- Salmon roe
- Endive
- Fresh chive
- Honey
- Extra Virgin Olive Oil
- Salt

## Step by Step



1. Peel and finely chop the Garlic cloves.
2. Finely chop the Anchovies.
3. Do the same with the Chive.
4. To prepare the Violet Spring Garlic Cream: Place a pot on medium heat, and add a dab of Oil together with the Garlic and Anchovies.
5. When they start to change color, add the Cream and the Chive.
6. Wait for the cream to thicken and remove from the heat.
7. To prepare the Black Garlic Honey: Mix 4 table spoons of Honey with 2-3 Black Garlic cloves. Leave to set for a few days, until it darkens.

### DISH PRESENTATION:

8. Fill the Tartlets with "Torta" cheese and add some Black Garlic Honey over it.
9. Add some Garlic cream and Salmon Roe on top.
10. Put some Endive in the center of a big plate and season it with Olive Oil and Salt. Sprinkle some Chive on top.
11. Place the Tartlets around the salad, and voilà!

### TIPS FROM THE CHEF Miguel Ángel Mateos:

- We may season the Endive also with some finely chopped garlic in addition to the Oil and Salt, to enhance the flavor of our dish.
- We may substitute the Torta Cheese for a softer cream cheese, although it will change the dish's texture.