

Gilda Pintxo



PREP TIME

5 MINS



COOK TIME

5 MINS



TOTAL TIME

10 MINS



SERVES 6 PEOPLE



EASY



Ingredients

Pitted manzanilla olives
Cantábrico anchovies
Guindilla picked peppers
Extra virgin olive oil

Method

Use some wooden toothpicks to make your gilda pintxos.

I tend to follow this order: one olive, followed by one end of an anchovy fillet, followed by two guindilla peppers (tops off), followed by the other end of the anchovy fillet and finished with another olive.

Marinate the gildas in good quality extra virgin olive oil.

They work well with a glass of txakoli, beer or sparkling wine.

<https://www.bascofinefoods.com/spanish-recipes/gilda-pintxo/>