BASCO
GOURMET SPAIN TO YOUR DOOR

Cantábrico Anchovies, Goats Cheese Butter and Toasted Brioche



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 4 PEOPLE

EASY

Ingredients

6 thick slices of brioche bread
12 Cantábrico anchovies in oil
100g goats cheese butter

Method

Pre-heat your oven grill.

Start by removing the crusts of the brioche bread and cutting each slice into two fingers. Toast the brioche fingers on both sides.

Cut the goats cheese butter into thick finger pieces, the same size of the brioche and place one slice of butter on top of each brioche finger.

Please one anchovy fillet on top of each brioche finger and serve with a chilled glass of txakoli.

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