

CANTINE CONTE ZANDOTTI



TELEFONO +39.06.20609000
FAX. +39.06.20609178
<http://www.cantinecontezandotti.it>
e-mail info@cantinecontezandotti.it

Crostini with anchovies and ham

Ingredients: (4 serving)

40 g. butter
400 g. loaf of bread
100 g. ham
250 g. mozzarella
4 anchovies
Black pepper

Cutter the bread into 8 thin slices, arrange them on a baking sheet and cover with mozzarella slices. Bake in hot oven until the cheese has started to melt and then remove. Arrange the ham slices on top of four crostini and return to the oven for about 10 minutes. In the meantime, heat the butter in two separate pans. Add the anchovies fillets to the butter in one of the pans and allow them to gently melt until creamy. Grind black pepper in the other pan. Pour the anchovy butter on the cheese crostini and the pepper butter on the ham crostini. Serve hot!