

Anchovy Pie



Serves 🍴 🍴

Ingredients

200 grams of fresh anchovies
3 small potatoes
extra virgin olive oil
parsley
breadcrumbs
salted capers
few drops of wine vinegar
a bit of butter for the pan

Method

Clean the anchovies by opening a book and removing the bones and entrails, then wash them and let them drain. Peel and cut potatoes into thin disks. Butter the pan and arrange the potatoes on the bottom, add a pinch of salt. Arrange the anchovies in a radial pattern with the tail pointing toward the edge of the pan. Add the capers, rinsed under running water, parsley, breadcrumbs. Sprinkle with a little olive oil and a few drops of vinegar. Bake at 190 ° for 20 minutes. Remove from the oven and serve hot.