



BAKED ANCHOVIES AU GRATIN WITH IGP COSTOLUTO TOMATOES

Categoria: Main Courses **Tempo di preparazione:** 35 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 3 IGP costoluto tomatoes (or use large red tomatoes)
- extra virgin olive oil, as needed
- salt, to taste
- 500 g fresh anchovies
- 1 tablespoon of white wine vinegar
- 1 pinch of oregano
- 8 yellow cherry tomatoes
- 3-4 cups of breadcrumbs
- 1 tablespoon of grated pecorino cheese
- 1 tablespoon of basil pesto, to garnish
- a few leaves of fresh basil, to garnish

This appetizing dish will impress your guests. The intense flavour of the anchovies goes so well with the great flavour of the IGP costoluto tomato. In short: a rich and satisfying dish for your senses and tastebuds.

Difficulty: **easy**

Cost: **moderate**

Preparation time: **35 minutes**

Serves: **4**

Method

Wash the tomatoes, cut in half and put them to dry a little in the oven with a drizzle of extra virgin olive oil and a pinch of salt for 15 minutes at 180°C.

Rinse the anchovies under running water, then open them up like a book and remove the bones and the tail; dry them by dabbing with absorbent paper. Put them in a bowl and

season with a little salt, white wine vinegar and a pinch of oregano.

Arrange the anchovies on a baking sheet, place the yellow tomatoes cut in half on top, sprinkle with breadcrumbs, grated pecorino cheese and a drizzle of extra virgin olive oil.

Heat the oven to 220°C and bake the anchovies for 4 minutes.

To assemble the dish: place the dried tomatoes as a base, arrange the anchovies au gratin with the yellow tomatoes with a spatula on them and decorate with a few fresh basil leaves and basil pesto.

Enjoy!

