

OLIVE AND ANCHOVY BITES

THESE LITTLE MELT-IN-THE-MOUTH MORSELS ARE MADE FROM TWO INGREDIENTS THAT ARE FOREVER ASSOCIATED WITH TAPAS – OLIVES AND ANCHOVIES. THE REASON FOR THIS IS THAT BOTH CONTAIN SALT, WHICH HELPS TO STIMULATE THIRST AND THEREFORE DRINKING.

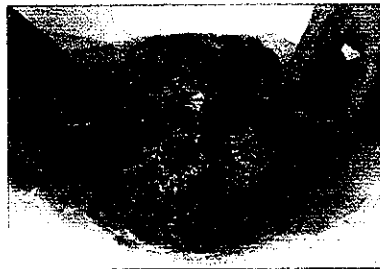


MAKES FORTY TO FORTY-FIVE

INGREDIENTS

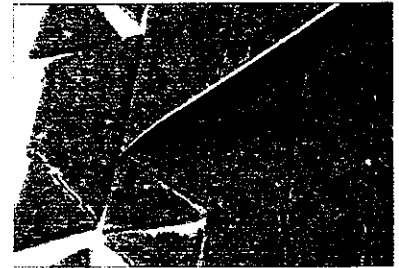
- 115g/4oz/1 cup plain (all-purpose) flour
- 115g/4oz/½ cup chilled butter, diced
- 115g/4oz/1 cup finely grated Manchego, mature (sharp) Cheddar or Gruyère cheese
- 50g/2oz can anchovy fillets in oil, drained and roughly chopped
- 50g/2oz/½ cup pitted black olives, roughly chopped
- 2.5ml/½ tsp cayenne pepper
- sea salt, to serve

1 Place the flour, butter, cheese, anchovies, olives and cayenne pepper in a food processor and pulse until the mixture forms a firm dough.



2 Wrap the dough loosely in clear film (plastic wrap). Chill for 20 minutes.

3 Preheat the oven to 200°C/400°F/ Gas 6. Roll out the dough thinly on a lightly floured surface.



4 Cut the dough into 5cm/2in wide strips, then cut across each strip in alternate directions, to make triangles. Transfer to baking sheets and bake for 8–10 minutes until golden. Cool on a wire rack. Sprinkle with sea salt.

VARIATIONS

- To add a little extra spice, dust the olive and anchovy bites lightly with cayenne pepper before baking.
- Crisp little nibbles set off most drinks. Serve these bites alongside little bowls of seeds and nuts such as sunflower seeds and pistachios. These come in the shell, the opening of which provides a diversion while gossiping. Toasted chickpeas are another popular tapas snack.

