

Anchovy Spread

Here's a recipe for a lovely spread that is great with crostini.

3 x 50gms tins anchovies drained
milk
130 - 150 gms butter
pepper chilli flakes

Soak the anchovies in a little milk for 10mins, drain reserving the milk. Drop them in a blender with softened butter, pepper and chilli flakes, blend adding a little of the soaking milk if required until you have a smooth paste.

It will keep in the fridge for up to three weeks.