CAFE BA·BA·REEBA!®
TAPAS · PINTXOS · SANGRIA

EL MATRIMONIO PINTXO

Yield: 1 Serving



INGREDIENTS

FOR EL MATRIMONIO PINTXO

1 slice brioche, cut into 1-inch-wide strips and lightly toasted

1 salt cured brown anchovy

1 marinated white anchovy

1 Tbsp. tomato crudo (see sub-recipe)

½ Tbsp. minced chives

½ Tbsp. extra virgin olive oil

FOR TOMATO CRUDO

½ Roma tomato, finely chopped

1 tsp. extra virgin olive oil

½ small garlic clove, finely minced

pinch kosher salt

pinch ground black pepper

METHOD

FOR TOMATO CRUDO

1. Using a stick blender or a regular blender process tomatoes into a chunky liquid.
2. Place blended tomatoes into a bowl and whisk remaining ingredients in well.
3. Taste for salt and add more if needed.

FOR EL MATRIMONIO PINTXO

1. Take a pre-toasted brioche slice and place the tomato crudo on top.
2. Place the brown anchovy on one long side of the brioche finger.
3. Place the white anchovy opposite the brown anchovy but leave a little space in between them.
4. Neatly place the minced chives in between the two anchovy filets.
5. Drizzle lightly with the olive oil.

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