

Saussoun (Almond & Fennel Anchovy Spread, served with Croutons)

An unusually refreshing spread on toast, a fine dip for raw vegetables, and a fragrant sauce for Pates aux Oeufs.

Ingredients:

1 T Mortared Herbs de Provence
2-3 T Olive Oil
1 cup almonds, finely chopped
12 ea. Anchovy fillets, chopped
1 Fennel bulb, chopped
2 Fresh Mint or Basil, minced
6 slices firm white bread
½ tea. Fennel leaves, finely chopped

Preparation:

Using a mortar and pestle and adding a little olive oil, mash the almonds, anchovies, fennel, and mint or basil to make a paste. Mash only a portion of these ingredients at a time, transferring each batch of paste to a bowl. Toast the slices of bread under the broiler, turn them over and sprinkle with a little olive oil and let them cool. Thickly spread the toasted bread with the pate and cut each slice in 4 triangles. Sprinkle with fennel and serve. Variation: If you use this sauce with warm pasta, add 3 tablespoons of olive oil to the sauce. Stir, and pour over pasta. If a food processor is used, start with the almonds or fennel.

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