

## Bruschetta with Chunky Olive Salsa Verde & Good Anchovies

Salty, herby, sharp, and just a little messy—in the best way. These anchovy toasts come together in minutes and punch well above their weight.

Serves 4–5 (makes 10 toasts) • Prep Time: 15 mins • Cook Time: 5 mins

### Ingredients

1 small baguette  
100g pitted green olives, roughly chopped (we used Nocellara) 5g  
chives  
5g parsley  
5g dill  
5g mint  
50ml olive oil, plus more for brushing  
10ml apple cider vinegar or white wine vinegar 1 tin  
anchovies in oil  
Salt and black pepper, to taste Lemon  
wedges, for serving (optional)



### Method

1. Slice the **1 small baguette** on a diagonal into roughly 10 pieces, each about 1cm thick. Discard the end slices. Brush both sides lightly with **olive oil** and season with **salt and black pepper**.
2. Roughly chop the **100g pitted green olives**, then finely chop the **5g chives**, **5g parsley**, **5g dill**, and **5g mint**. Combine everything in a mixing bowl. Just before serving, stir in **50ml olive oil** and **10ml apple cider vinegar or white wine vinegar**. Season the salsa verde to taste—it should be fresh, briny, and balanced.
3. Heat a grill pan over high heat. Grill the bread slices for 1–2 minutes per side, until golden and marked with grill lines.
4. Spoon the salsa verde over each slice of toast. Open the **tin of anchovies** and drape one fillet over each piece. Serve immediately with **lemon wedges**, if you like a bit of extra brightness.

### Final Notes

You can prep the herb-and-olive mix ahead, but hold off on the oil and vinegar until just before serving so it stays lively and green. Eat with fingers, preferably while in the sunshine with a glass of something cold.