



## A PROVENÇAL CLASSIC @ LE CLUB 22

This edition we turn our attention to the delicious Mediterranean delights being served up at Le Club 22 – our brand new beachside gathering ground on the shores of the Indian Ocean at Karma Kandara... Chef Joseph Antonishek and his team turn out tapas style dishes with fresh local ingredients including this subtle but unmissable Provençal dish...

### ANCHOIADE

A swift & versatile Provençal dip...

Prep Time  
15 minutes

Cook Time  
3 minutes for bread

Yields  
6-8 servings

Lasts  
5 days

#### Recipe

- 200 grams Anchovies, Premium, in oil, drainedA
- 15ml Red Wine VinegarA
- 10 grams/2ea. Garlic ClovesA
- 50 grams White Bread, no crust, soaked in waterA
- 7grams Parsley, roughly choppedA
- 4 sprigs Thyme, pickedA
- 236 ml Olive OilA
- to taste Black Pepper, freshly cracked to tasteA
- ¼ lemon Lemon Juice, freshly squeezedA
- 1kg loaf Good Quality Crusty BreadA

When you are about ready to serve, warm up your grill or oven, cut the bread into 4cm half slices and toast until slightly browned, with a crunchy texture on the outside and soft in the middle.

Anchoiade is a great accompaniment to crudites, chopped salad and believe it or not even pizza, you can spread it on just about anything!

*Bon Appetit!*

#### Technique

Soak the white bread in filtered water until moist. Place in a food processor.

Strain the anchovies from oil and place in the food processor with garlic, parsley, vinegar and thyme.

Process until smooth.

While the processor is running, slowly drizzle the olive oil into the mixture to emulsify.

Once all of the oil has been added, turn off the food processor and give the anchoiade a taste.

Adjust seasoning as you like by adding the lemon juice and fresh cracked black pepper.

Pulse the food processor to incorporate.

Remove and place in a serving dish or storage container covered in the fridge until you are ready to serve and enjoy.