

Olive oil, anchovy and herb stuffed bread

Cooking time: 15-30 minutes

Serves: 4-6

Chef: Justine Drake

Ingredients:

1 baguette or ciabatta loaf

½ cup (125ml) olive oil

10 anchovies, chopped

Handful fresh parsley, finely chopped

Milled pepper, to season

Preparation method:

Slice a baguette or cibatta loaf about three-quarters the way through.

Mix ½ cup (125ml) olive oil with 10 chopped anchovies and a handful of finely chopped parsley.

Season well with milled pepper.

Liberally spread mixture between each slice.

Wrap in foil and braai over medium coals, or bake in the oven at 180°C for 15 minutes.