

TARTS OF BOQUERONES



INGREDIENTS: (AMOUNTS TO TASTE)

- Anchovies or Boquerones
 - Tartlets VAN ROOY
 - Russian salad
 - Mayonnaise
 - Tomato
- vinegar, garlic, parsley and salt

PREPARATION:

Clean the anchovies and remove their heads and their backbone; Place them in a clay pot, seasoned with salt, garlic and chopped parsley and cover it with vinegar; leave it macerating for 24-48 hours. Fill Tartlets **VAN ROOY** with salad. Retire the marinade anchovies, drain them well and place them on the salad, It is served cold and garnished with a little mayonnaise, chopped parsley and diced tomatoes.

Let your imagination fly with hundreds of possibilities VAN ROOY