

TOMATOES & WHITE ANCHOVY
ON PETERSYARD FLATBREAD

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

TOMATOES & WHITE ANCHOVY ON PETERSYARD FLATBREAD

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Ingredients

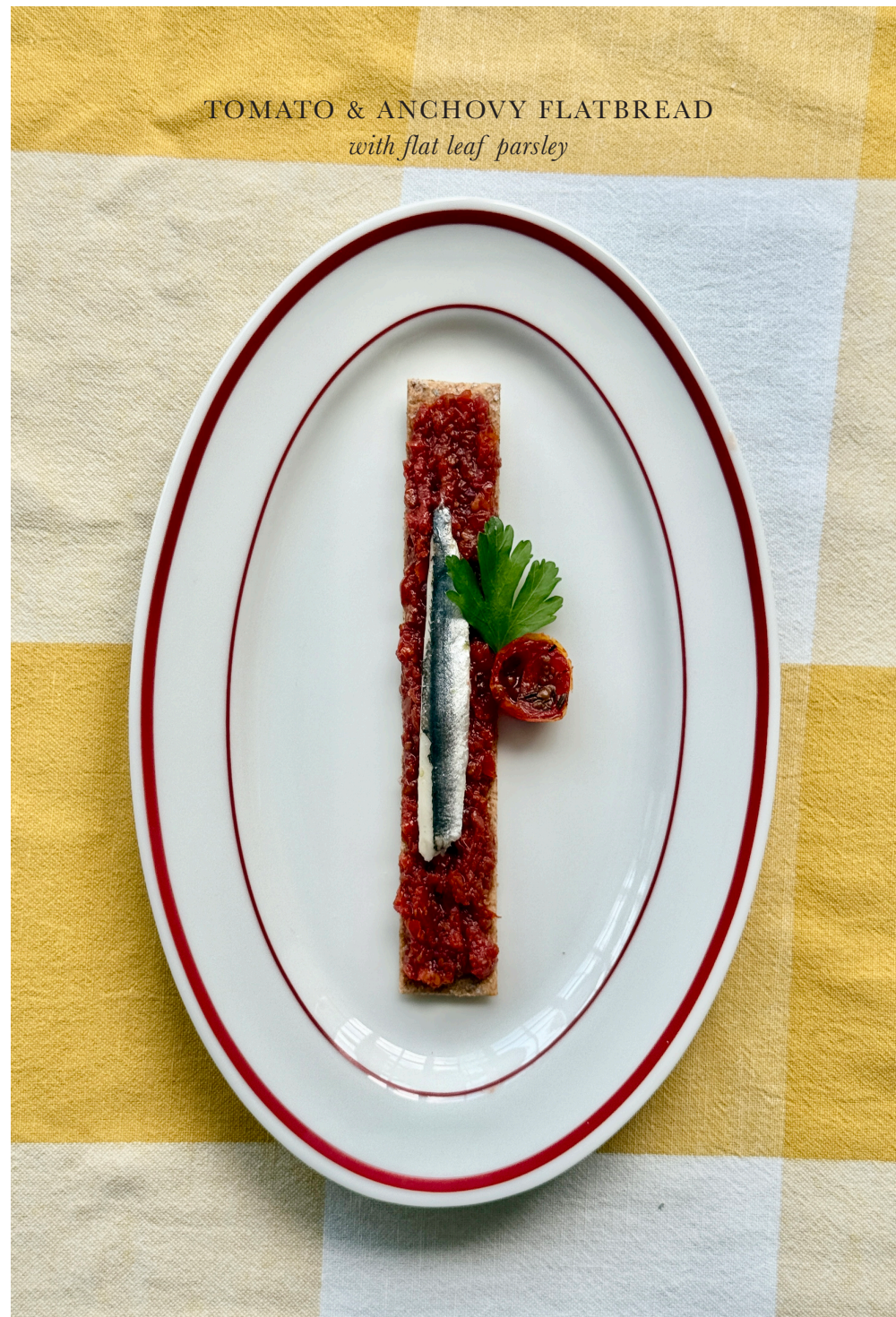
SERVES 10

B1219S Peter' Yard Flatbread 115g	10 flatbread
MA233 Dell'ami Semi dried Cherry Tomatoes	20ml
MA212 Dell'ami Marinated White Anchovies, halved	10 anchovies
Flat leaf parsley, leaves	10 leaves

Method

1. Drain the cherry tomatoes thoroughly and finely chop 100g. Place the chopped tomatoes in a small bowl.
2. Drain the anchovies and cut them into halves, reserving 1 teaspoon of the anchovy oil. Add the reserved oil to the chopped tomatoes and stir well to combine.
3. Remove the flatbread from its packaging and place it on a flat serving tray or board.
4. Spoon the tomato mixture onto the flatbread and spread evenly along its length. Place the anchovy on top with a garnish of flat leaf parsley and half a cherry tomato.

TOMATO & ANCHOVY FLATBREAD *with flat leaf parsley*



Peter's Yard Flatbread

Crafted using a traditional Swedish sourdough starter and slowly fermented for a distinctive crisp texture and subtle tangy flavour. Long and elegant in shape, these artisan flatbreads provide the perfect base for canapés, cheeses, charcuterie, and seasonal toppings.

Dell'ami Semi Dried Cherry Tomatoes

50% less carbs which results in lighter version of the classic Italian gnocchi. It can be fried, boiled or roasted - they can be used as delicious bites in salads, sauces and bakes

Dell'ami Marinated White Anchovies

Delicate anchovy fillets marinated in the traditional Mediterranean style to create a fresh, clean flavour and silky texture. Milder and less salty than traditional brown anchovies, they offer bright citrus notes balanced by a savoury richness.
