

ARTICHOKE AND PIQUILLO SANDWICH WITH BLACK OLIVE DRESSING



Ingredients

2 Tbsp Arbequina olive oil

2 Tsp PX aged balsamic vinegar

12 Brindisa Empeltre olives, pitted and very finely chopped

1 Tsp capers, rinsed, drained and very finely chopped

1/2 Tsp Catalan oregano

Large pinch of lemon zest

1/2 Jar El Navarrico artichokes, drained

1/2 Jar El Navarrico alubias beans, rinsed and drained

2 Tsp lemon juice

1/2 Tsp sea salt

Several grinds black pepper

4 Piquillo peppers, cut into strips

Basil leaves to top

8 Slices firm white bread such as ciabatta or sour dough, or 20 rounds of baguette for pintxos

Makes 4 sandwiches or about 16 pintxos

Method

Whisk together the olive oil, vinegar, olives, capers, oregano and lemon zest, blending well.

Cut half the artichokes into 1/6ths (top to bottom - through the base); coarsely chop the remaining artichokes.

Mash the beans with the lemon juice, salt and pepper ; add the chopped artichokes and mix well.

Build the sandwich

black olive dressing

bean and artichoke mixture

artichokes pieces and pepper strips

a layer of basil leaves

a touch more dressing

Press the top slice down well.