

Olives pâté with Manchego cheese

Serving 6

INGREDIENTS:

300 gr **pitted black olives**
3 **anchovy fillets in oil**
1 **clove garlic**
Manchego chesse
Extra Virgin Olive Oil
Salt
ground black pepper

PREPARATIONS:

- 1. Peel garlic and put into a container along with the other ingredients except olive oil.*
- 2. Grind until we have become a paste.*
- 3. Then go slowly adding oil while will remove the mixture, until we get a consistent and creamy mixture.*
- 4. Lay our pate on toast and decorate with a piece of Manchego cheese.*