



# Barquetes d'Endivies

## -2 tipos

Serve these beautiful tapas with Bokisch Vineyards Albariño and enjoy the summer evening in the garden.

### Ingredients:

- Smoked Salmon, 1 package
- Capers, 2-3 teaspoons
- Pine nuts, ¼ cup
- Mató, 1 Cup (this fresh Spanish cheese can be substituted with Ricotta or a Ricotta and Cream Cheese mixture if the Ricotta is dry)
- Spring Onion, 1
- About 6 Endive heads, reserve outer leaves (about 20) and chop yellow inner leaves.
- Anchovies, to taste (1-2 if you just want a hint of anchovy, whole can if you really love it)
- Celery, 2-3 stems
- Mushrooms, a handful
- Mayonaise, 2-3 teaspoons
- Pitted Black Olives, ½ can
- Salt and Pepper

### Salmon Boats:

1. Slice Salmon and put in a bowl.
2. Dice spring onions and add to bowl.
3. Cut up capers and add to bowl.
4. Add Mató and mix it all together.
5. Salt and Pepper to taste.
6. Sauté pine nuts (take care not to burn) in olive oil and add to mixture.
7. Fill half the Endive leaves with salmon mixture.

### Anchovy Boats:

1. Add chopped inner Endive leaves to a bowl.
2. Dice Anchovies and add to bowl.
3. Using a vegetable peeler, skin celery. Dice celery and add to bowl.
4. Dice mushrooms and add to bowl.
5. Dice black olives and add to bowl.
6. Add mayonnaise to create a thick paste.
7. Salt and Pepper to taste.
8. Fill half the Endive leaves with the Anchovy mixture.

Arrange the boats on a serving platter and chill until serving.