

## Broccoli with Anchovy Butter

<b>Equipment:</b> Chopping board Large saucepan Sharp knives Colander Medium saucepan Wooden spoon	<b>Ingredients:</b> 3 heads of broccoli 3-4 anchovies 1-2 tbsp. butter Olive oil
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### What to do:

- Separate the broccoli florets with a knife.
- Peel the chunky stems and cut them into manageable pieces, then cook them briefly (2-3 minutes) and uncovered in a large saucepan filled with plenty of simmering salted water.
- Broccoli should be very well drained and served bright green with absolutely no trace of mushiness!
- To make the anchovy butter, heat 1-2 tbsp. olive oil in a medium saucepan. Drop in 3-4 anchovies and melt them over a medium heat. When the anchovies have broken up, add 1-2 tbsp. butter and stir well to combine. Drop in the well drained broccoli and stir to coat.
- Warm your serving bowls before you transfer the broccoli to them, then divide the broccoli mixture evenly between them. Drizzle any remaining melted anchovy butter over the top to serve.