



COTSWOLD GOLD

EXTRA VIRGIN COLD
PRESSED RAPESEED OIL

Caper and anchovy relish...



Ingredients...

75g chopped anchovy fillets
2 tbsp capers (plus vinegar)
150ml Cotswold Gold
1 banana shallots (very finely
chopped)
3/4 tsp mustard powder
squeeze of lemon juice
1 bunch each of parsley,
basil & mint (finely shredded)

- Blend together the anchovies, extra-fine capers, vinegar, rapeseed oil, shallot, very finely chopped, mustard powder and lemon juice until smooth.
- Add the herbs and pulse a few times to incorporate them.
- Check for seasoning.