**TOAST WITH BAKED MOZZARELLA CHEESE AND ANCHOVY**

***Crostini con mozzarella***

**Preparation - Easy
Serves - 2 with quantities given**

**Crostini are slices of bread, cut either in rounds, squares, or triangles that are usually buttered and toasted, and topped with a spread.**

**2 T butter
sliced bread, good firm white bread or a baguette (long French loaf of bread)
fresh mozzarella cheese
4 anchovy fillets, drained and finely chopped**

**Preheat oven to 400º. F.
Place slices, 1/2 inch thick, on a lightly buttered baking sheet and bake till lightly browned.
When browned, place a thin slice of mozzarella on toast.
Raise heat to 450º F.
Return sheet to oven and bake for a few minutes, just till mozzarella melts.
Meanwhile, melt some butter and add the chopped anchovy.
For each slice of bread you will need 1/2 an anchovy fillet and 1/2 tablespoon of butter.**

**While the crostini bake, melt the butter and add the chopped anchovy.
When hot, pour over the crostini that have been removed from the oven.
Garnish with a sprig or two or parsley or watercress.
Serve hot.**