



Anchovy Bird

NIBBLEDISH CONTRIBUTOR

Ingredients

½ kg. anchovy ½ bunch of parsley ¼ bunch of dill 5 scallions 4 spinach leaves 1 glass of corn flour 3 eggs Salt, blackpepper Sunflower oil for frying

Instructions

Chop the spinach leaves and spread salt and blackpepper on to them. Wash and filter the anchovies. Remove the fishbones of the anchovies. Put 2 anchovies on your hand and spread some chopped spinach on to them and put 2 anchovies on top. Give a shape of bird with your hands. Mix the eggs in a bowl. Coat the anchovies with corn flour and cover with mixed eggs. Put some sunflower oil on a pan, wait for a while until the oil turns red and fry the anchovies on the hot pan. Bon appetite :)