ARTICHOCKES WITH PRAWN SALAD



Menù Ingredients

12 Carciofi alla Giudia - HD307

150 g Fagioli cannellini lessati - Boiled Cannellini Beans - UI3

q.s. Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. salt and pepper

q.s. Fresh thyme

240 g Fresh Prawns

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 4

Wash the prawns by removing the shell and devein them, then cook them in boiling salted water for one minute. In the meantime, drain the Artichokes, cut of the stems and dice them up. Drain the cannellini beans from their liquid and rinse them under running water. Transfer the beans to a bowl together with the prawns and the artichoke concassé; season with extra virgin olive oil, thyme, pepper and salt. At this point, open the artichokes hearts by spreading the leaves and stuff them with the shrimp and cannellini bean salad. Spread the pepper cream over the plates and place three stuffed artichokes next to it, and serve.

Gluten Free Method

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