

ARTICHOKE AND SPECK PIE



Menù Ingredients

120 g Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

Noce moscata macinata (Nutmeg) - 1223

Ingredients

30 g. Speck

q.s. Parsley

q.s. Salt & Pepper

15 g. Parmigiano Reggiano Cheese

75 g. Heavy Cream

5 Eggs

Chef: Leonardo Pellacani

Method

Serve 6

Cut the puff pastry into a circular shape (diameter 13 cm) and place 1 in every molds. Prepare the filling by mixing in a bowl the eggs, heavy cream, grated Parmesan, parsley, salt and pepper. Mix everything and fill the molds. now you can add to each portion a teaspoon of artichoke sauce and half a slice of speck. Bake at 180 ° C for 10/15 minutes.