ARTICHOKE CRUNCH



Menù Ingredients

1 Carciofi alla Giudia - HD307

20 g Armonia di Verdure – Harmony of Vegetables Mix - T51

20 g Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P

Ingredients

1 Bun

00 Flour

Sparkling water

Seed oil

Chef: Maurizio Ferrari

Method

For the artichoke cutlet: cut the artichoke in two halves. Mix 00 flour with sparkling water in order to obtain a batter and dip the artichokes in it, then crumb in Pangiallo Yellow breadcrumbs. Finally, fry in hot oil. Assemble all the ingredients to prepare the bun.

Gluten Free Method

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