ARTICHOKE, DORATI AND PROVOLA CHEESE FAN



Menù Ingredients

200 g Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107
200 g Spaccatelli di carciofo trifolati - Artichoke Quarters prepared in oil with garlic and parsley - HN2
30 g Fiokki - Fiokki Potato Flakes - PC0
50 g Dorati - TN1

Ingredients

100 g stewed, sliced bacon
230 g puff pastry
1 portion egg appareil
100 g Smoked diced provola cheese

Chef: Gianluca Galliera

Method

Pour a portion of egg appareil into a bowl and add the sauce of artichoke hearts. Thicken with the potato flakes. Line a mould with the puff pastry, fill it with slices of stewed bacon and the Provola, arrange the artichoke quarters and pour in the prepared appareil. Complete by arranging the cherry tomatoes, trying to keep them on the surface. Bake in the oven with fan at 170180° C for about 3040 minutes. Leave to cool before removing from the mould and serve with fresh basil leaves.

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