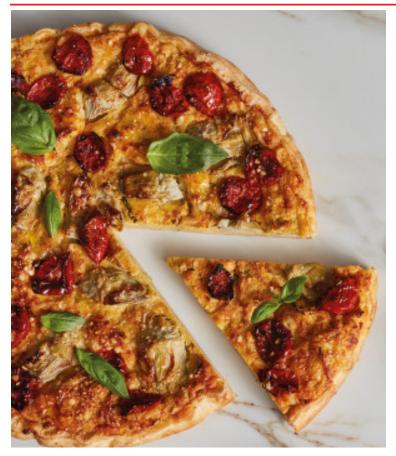


ARTICHOKE, DORATI AND PROVOLA CHEESE FAN



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 bacon230 g puff pastry1 portion egg appareil100 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 1702180° C for about 30240 minutes. Leave to cool before removing from the mould and serve with fresh basil leaves.