

ARTICHOKE, DORATI AND PROVOLA CHEESE FAN



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 170-180° C for about 30-40 minutes. Leave to cool before removing from the mould and serve with fresh basil leaves.

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 Fiocchi - Fiocchi 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