

ARTICHOKE FLAN WITH CRUDAIOLA SAUCE



Menù Ingredients

200 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

400 g. La Crudaïola - B20K

Ingredients

6 Eggs

100 ml. Fresh Cream

50 g. Parmigiano reggiano cheese

q.s. Butter

q.s. Toasted Pistacchio

q.s. Parsley

q.s. Salt

q.s. Pepper

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a bowl beat the eggs together with the fresh cream and the grated parmigiano, then add the artichoke sauce and the chopped parsley. Mix until all the ingredients are combined. Season with salt and pepper. Butter the molds and fill them with the mixture. Bake them in a bain-marie at 160 ° C for about 25 minutes. In the meantime in a sauce pan heat the crudaïola sauce, then spread it on the plates, place the flans into the center of the dishes on top of the crudaïola sauce and complete with chopped pistachios.