ARTICHOKE GRATIN WITH LAMB AND SHAKSHUKA



Menù Ingredients

1 Carciofi alla Giudia - HD307

100 g. Salsa Shakshuka – Shakshuka sauce - K03

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

15 g. Minced Lamb

5 g. Feta cheese

q.s. Bread Crumbs

q.s. Mint

q.s. Salt & Pepper

q.s. Parsley

10 g. Plain Yogurt

q.s. Micro Greens

Chef: Maurizio Ferrari

Method

In a bowl we put the minced lamb, the feta cheese, salt, pepper, chopped mint, mix everything and fill the Whole Artichoke. Close with the breading made of breadcrumbs, mint, salt, pepper and extra virgin olive oil. Gratin in a pre-heated oven at 190 ° C for 15 minutes. In the meantime, take the Shakshuka sauce and blend it until a homogeneous sauce is obtained and warm it up. Pour the Shakshuksa sauce on the plate, add the Gratin Artichoke in the center, garnish with some plain yogurt, micro greens and a drizzle of olive oil.

Gluten Free Method

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