ARTICHOKE PIE WITH POMODORINA SAUCE



Menù Ingredients

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

400 g. Pomodorina - CA0K

Ingredients

q.s. Toasted pistacchio

q.s. Salt

q.s. Parsley

q.s. Butter

60 g. Parmigiano Reggiano

90 g. Fresh cream

6 Eggs

q.s. Pepper

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Mix the eggs with the artichoke sauce, parsley, parmigiano and some milk. Add salt and pepper to taste and pour the mixture into buttered molds. Bake them in the oven at 180 ° C for 25 minutes. Warm up the pomdorina sauce and spread it on the paltes then add the pie in the center and decorate with toasted pistachios.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)