ARTICHOKE WRAPPED IN SPECK WITH POTATO ROSTI AND ARRABBIATA SAUCE



Menù Ingredients

1 Carciofi alla Giudia - HD307

30 g. Sugo all'Arrabbiata – Spicy Tomato Sauce - CR1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

2 slices Speck

50 g. Parmigiano Reggiano, grated

q.s. Micro Greens

100 g. Potato, grated

q.s. Salt & Pepper

q.s. Parsley

100 g. Milk

n° 1 Egg Yolk

Chef: Maurizio Ferrari

Method

To start let's prepare the Parmigiano cream sauce by heating the milk, adding the grated Parmigiano cheese and letting it to melt, at this point add the egg yolk and let it pasteurize. Filter the sauce and put it aside covered with film. Take the grated potatoes, season them with salt, pepper, parsley and a drizzle of extra virgin olive oil, heat a pan and place a pastry mold in the center where we add the potatoes and brown them on both sides (cooking of the rosti can be completed either in the pan or oven). Wrap the slices of speck around the Roman Artichokes (previously cut in halves), arrange them on a baking sheet with parchment paper, a drizzle of oil and a sprinkle of grated Parmigiano cheese; bake them in a pre-heated oven at 180 °C for 12-15 minutes. In the center of a plate, place the potato rosti, the gratin artichokes on top of it, pour a little Parmigiano sauce around the plate, finish with the Arrabbiata sauce, some micro greens and a drizzle of evoo.

Gluten Free Method

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