

ARTICHOKES AND HAM TIMBALE



Chef: Leonardo Pellacani

Method

Serve 6

In a bowl beat the eggs together with the fresh cream, add the artichoke sauce, the grated parmigiano and some chopped parsley. Season with salt and pepper. Butter the molds, then place a slices of ham on each. Pour the egg mixture in the molds and cover them tight with plastic wrap . Cook in the steam oven for 25 minutes. In the meantime warm up the crudaiola sauce and pour some in the center of each plate. Add on top of it the steamed timbales and serve immediately.

Gluten Free Method

Utilizzare Prosciutto cotto riportante in etichetta la dicitura senza glutine.

Menù Ingredients

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

250 g. La Crudaiola - B20K

Ingredients

q.s. Pepper

q.s. Salt

q.s. Parsley

50 g. Parmigiano Reggiano

q.s. Butter

250 ml. Fresh Cream

4 Eggs

6 Slices of Ham