ARTICHOKES GRATIN WITH SPECK AND PECORINO CHEESE



Menù Ingredients

18 Carciofi alla griglia - Grilled artichokes - TO1

30 g. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

50 g Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

3 g Parsley

50 g Lamb's lettuce

70 g Bread crumbs

30 g Parmigiano Reggiano cheese

120 g Speck , slcied

Chef: Diego Ponzoni

Method

Serve 6

Drain well the artichokes from their oil and dry them with a paper towels. In a bowl mix with the breadcrumbs, some of the grated parmigiano, the chopped parsley and 25 g. extra virgin olive oil. Cover the artichokes in the seasoned bread, then wrapped them with slices of speck and transfer them to a baking pan on top of parchment paper. Sprinkle with the remaining grated cheese and some extra virgin olive oil. Bake in oven at 190 ° / 200 °C for 10 minutes. Distribute the lettuce in the center of the plate and the artichokes on top of it, finish with a drizzle the warm pecorino cheese sauce.

Gluten Free Method

Utilizzare Pane grattugiato e Speck riportante in etichetta la dicitura senza glutine.

© 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)