CRÊPES WITH ARTICHOKES AND TOMATO



Menù Ingredients

200 g Boccioli di carciofo - Whole Artichoke Hearts - HR3
200 g Maionese della casa - Homemade Mayonnaise - EPH
200 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X
200 g Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X
50 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

240 g. Ham
60 g. Lettuce
15 g. Fresh Basil
q.s. Salt

Chef: Diego Ponzoni

Method

Serve 6
In a bowl mix the crêpes powder with 400 g. of water; in a non stick pan pour the mixture obtained to make six crepes with a diameter of about 25 cm. Leave the crêpes to cool, then spread the mayonnaise over them, the slices of ham, lettuce , tomato wheels and finely the artichokes(previously sliced). Season with a pinch of salt, then roll the crêpes and let them rest in the refrigerator for an hour. At this point, blend the extra virgin olive oil with the fresh basil. Spread the lettuce leaves on the plate and the crêpes, cut into 3 pieces, on top. Complete with a drizzle of the basil olive oil.

Gluten Free Method

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