FRIED ARTICHOKES WITH TURMERIC MAYO



Menù Ingredients

12 Carciofi alla Giudia - HD307

30 g Maionese “Troppo buona” - “Troppo buona” Mayonnaise - E25

Ingredients

to taste Salt and pepper

2 L Sunflower seed oil

5 g Mint , chopped

5 g Turmeric

Chef: Maurizio Ferrari

Method

Serves 1

Drain the artichokes and dry them on paper towels, then open the leafs to make it look like a flower. Bring the oil to 180°C (350°F) and fry the artichokes in it until they become golden and crispy. Meanwhile, mix the mayonnaise with the turmeric and place it into a sauce dish. Now drain the artichokes on paper towels, and plate them up together with the spiced mayo and a sprinkle of mint.

Gluten Free Method

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