

FRIED ARTICHOKE WITH TURMERIC MAYO



Chef: Maurizio Ferrari

Method

Serves 1

Drain the artichokes and dry them on paper towels, then open the leaves 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.

Menù Ingredients

2 Carciofi alla Giudia - Giudia-style artichokes - HD3
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