

GRATIN ARTICHOKE WITH BRIE



Chef: Diego Ponzoni

Method

Serve 4

Drain well the artichokes from their liquid, dry them carefully and remove the stem. Spread the leaves to open the artichoke hearts, then stuff them with a piece of brie, a little Pomodirna sauce, grated pamigiano and breadcrumbs. Wrap the artichokes in thin slices of speck and bake at 180 ° C until golden brown. Spread the mix lettuce on the plates add the gratin artichokes on top and complete with a drizzle of raw extra virgin olive oil.

Gluten Free Method

Use gluten free bread crumbs

Menù Ingredients

120 g Pomodorina - Pomodorina sauce - CA1
18 Carciofi alla Giudia - HD307
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

50 g Parmigiano Reggiano cheese
100 g Mixed lettuce
50 g Breadcrumbs
100 g Brie cheese
100 g Speck