PUFF PASTRY WRAPPED ROMAN ARTICHOKE STUFFED WITH PRAWNS,RICOTTA AND GINGER



Menù Ingredients

20 g. Èmazzancolle - MJ1

30 ml. Èbisquedicrostacei - WJQX

6 Carciofi alla Giudia - HD307

q.b. Semi di sesamo – Sesame Seeds - R00

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

10 g. Butter

q.s. Sesame Seeds

20 g. Baby spinach, sautèed

60 g. Puff Pastry

q.s. Egg wash

q.s. Salt & Pepper

q.s. Ginger

q.s. Fresh Coriander, chopped

10 g. Cow's Milk Ricotta

Chef: Maurizio Ferrari

Method

Serve 1

In a bowl prepare the stuffing with Èmazzancolle, Ricotta cheese, chopped coriander , grated ginger, a drizzle of extra virgin olive oil and season to taste with salt and pepper. Drain the Roman Artichoke and dry it with a towel to remove the excess liquid. Open the heart of the artichoke and stuff it with the shrimp filling.

On a sheet of baking paper place the puff pastry (rolled out forming a square) and place the stuffed artichoke in the center. Brush with the egg wash around the edges and close the pastry by connecting the corners. At this point brush the outside of the puff pastry with more egg wash and sprinkle it with sesame seeds.

Bake in a pre-heated oven at 200˚C for about 10-12 minutes, until golden brown.

In the meantime, warm up the Shellfish Bisque with the butter and pour it into a bowl. Add the sautéed baby spinach in the center and on top the baked Artichoke. Finish with a drizzle of Extra Virgin Oil "Riserva" and serve.

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