

SPICY MASCARPONE AND ARTICHOKE



Chef: Monica Copetti

Method

Serve 6

Mix the mascarpone with the chives and with the help of a piping bag, fill the glasses alternating a layer of mascarpone with a layer of the artichoke sauce. Finish with a spoon of chili pepper sauce. Decorate with sage leaves and serve.

Menù Ingredients

120 g Salsa di fuoco - Spicy sauce - C57

300 g Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

Erba cipollina liofilizzata (Chives freeze-dried) - 1250

Ingredients

180 g Mascarpone Cheese

To Garnish: Sage Leaves