STUFFED POACHED ARTICHOKES



Menù Ingredients

4 Carciofi alla Giudia - HD307

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

Sale alle erbe - Herbs and Spices Salt - PG0

Ingredients

Spiced herbs

50 g grated Parmigiano Reggiano

250 g egg pasta

150 g mixed minced meat

Chef: Monica Copetti

Method

Season the minced meat with the salt with herbs and the Grandsalsa artichoke hearts.

Fill the artichokes with this mixture.

Knead the fresh pasta. Roll the dough and cut in 4 squares.

Put an overturned artichoke on every square of pasta.

Close the squares into bundles around the heart leaving the leg on show.

Tie with chive or twine.

Decorate with spiced herbs and poppy seeds.

Butcher's Tip:

Bake for 20 minutes at 180°.

Gluten Free Method

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