

TEMPURA STUFFED ARTICHOKEs



Chef: Giovanni Pace

Method

Serve 6

Carefully drain the artichokes from their liquid and place them upside down on a sheet of absorbent paper for a few minutes. Finely chop the mozzarella, mix it with the previously chopped anchovies and season with cracked pepper. Stuff the artichokes with the mixture and set them aside. In the meantime, prepare the tempura by mixing the flour, cornstarch, sparkling water and ice cubes. Transfer the mixture obtained in the refrigerator. Heat up the oil, dip the artichokes into the batter and fry them for a few minutes until they have a nice golden color. Transfer the fried artichokes on a paper towel to remove excess oil, season with salt and serve them hot.

Menù Ingredients

100 g Filetti di acciughe del Mar Adriatico in olio di girasole -
Fillets of anchovies from the Adriatic Sea in olive oil - M00X
12 Carciofi alla Giudia - Giudia-style artichokes - HD3

Ingredients

q.s. Salt
5 Ice cubes
480 g. Sparkling water
1 L. Sunflower seed oil
100 g. Corn Starch
500 g. Flour
q.b Pepper
500 g. Buffalo mozzarella