

Roman-style Artichokes

FRIED ROMAN-STYLE ARTICHOKE ON STRACCIATELLA CREAM
AND BLACK TRUFFLE CARPACCIO



4



20 MIN

Ingredients

- 4 roman style artichokes (**Ristoris**)
- 200 gr semolina flour
- 20 slices summer truffle carpaccio (**Ristoris**)
- sunflower oil just enough (**Ristoris**)
- 500 ml sparkling water
- 250 gr buffalo stracciatella
- salt just enough
- mixed salad just enough



Procedure

- Soak the artichokes in sparkling water, then in flour.
- Cook them completely submerged in hot oil.
- When cooked, dry the artichokes in straw paper and season with salt
- Set each artichoke in a basket on a salad bed.
- Arrange previously whipped stracciatella on the side
- Complete with truffle carpaccio



Roman-style Artichokes

ROMAN-STYLE ARTICHOKE,
GUANCIALE AND FONDUE



4



20 MIN

Ingredients

- 4 roman style artichokes (**Ristoris**)
- 4 slices of pepper cheek bacon
- 4 spoons of fonduta cheese sauce (**Ristoris**)
- pepper just enough
- thyme just enough



Procedure

- Wrap the artichokes with the guanciale bacon
- Put in 190-degree oven for five minutes
- Melt the fondue until the desired consistency is achieved
- Once ready, remove the artichokes from the oven and let them rest
- On a plate, lay the fondue, then the artichokes
- Complete with some black pepper and thyme