

Artichokes alla parmigiana

Preparation time: 35 min

Difficulty: Easy

Ingredients

• Artichokes: 4

• Extra virgin olive oil:

Fresh basil:Mozzarella: 1

Parmesan cheese: 150 grSalt and pepper: to taste



Preparation

- 1. Clean and slice the artichokes, cover them in flour and fry in abundant extra virgin olive oil until golden.
- 2. In the meantime, cook the *Pomì organic strained tomatoes* with salt, pepper and extra virgin olive oil to taste, add some basil for flavour.
- 3. Take an oven pan, add the tomato, artichokes, grated parmesan cheese and mozzarella in layers.
- 4. Oven bake for 8 minutes at 180°C

For this recipe we used:

Organic Strained Tomatoes 14,1 oz

