

Artichoke Savoury Tart with Asiago Fondue Servings: 10

The Tuscan, tender artichokes are unique in texture and flavour, although the California ones may be used for this recipes: the tough leaves must be completely discarded and the choke removed using a paring knife .

6 medium – sized Artichokes
4eggs
1 tablespoon of chopped parsley
5 tablespoons of extra virgin olive oil
2 oz grated real Parmigiano cheese
1 garlic clove, finely chopped
5 fl oz half and half cream
Salt and white pepper to taste
1 lb Frozen short savoury crust to cover single tin moulds (3 x 1 in.)

Prepare a bowl of cold water with a little lemon juice.

Clean the artichokes, trimming away the tough outer leaves. Chop off a third of the top spear, cut the artichoke in half vertically and scrape out the choke. Leave about 1 ¼ inch of the stem, trimming the dark outer green stem away to a fine point . Drop the pieces into the bowl of water to prevent them from discolouring until you are ready to use them.

Thaw the short crust.

Heat 3 tablespoons of olive oil with the garlic in a non- stick 13 inch skillet, add the artichokes, finely chopped, and fry until golden. Add salt and white pepper.

Remove the pan from the heat and place the artichokes in a bowl with the beaten eggs, the Parmigiano cheese, the cream, and the parsley. Season with Salt and fresh ground pepper.

Roll out the dough, until very thin and coat the moulds. Fill them almost to the rim.

Bake at 350° for about 15 minutes. Serve on the plate with Asiago cheese Fondue .

Asiago Fondue: 7 oz of Fresh Asiago Cheese, 2 teaspoon of corn starch,
1 cup of half and half, 1.5 oz of butter, Salt and White pepper. Dice the cheese. Bring to a boil the half and half. Melt the butter in a saucepan, add the starch, pour the half and half and stir in the cheese. Season with salt and pepper.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"
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