



Artichokes alla parmigiana



Time: 35 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Puree de tomates 700g 400 gr
- Artichokes 4
- Extra virgin olive oil
- Fresh basil
- Mozzarella 1
- Parmesan cheese 150 gr
- Salt and pepper to taste

For this recipe we used:



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 ***Pomi puree de tomates*** 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