Pomì
O Così. O Pomì.

Artichokes alla parmigiana

Preparation time: 35 min
Difficulty: Easy

Ingredients

- Artichokes: 4
- Extra virgin olive oil:
- Fresh basil:
- Mozzarella: 1
- Parmesan cheese: 150 gr
- Salt 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 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 Tomato Puree 400 gr