

RECIPE: CRISPY PARMESAN ARTICHOKEs *with* LEMON PEPPER AIOLI

PAIR WITH: LES JEUNES



INGREDIENTS

For the artichokes:

2 14-oz cans of water packed, whole artichoke hearts, cut into quarters and pat dry
2 Tbsp Olive oil
½ tsp Kosher salt
Grated Parmesan, about ½ tsp per heart

For the aioli:

1 whole egg
½ tsp dijon mustard
2 Tbsp fresh lemon juice
1 small garlic clove
1 cup olive oil
¼ tsp kosher salt
½ tsp fresh ground black pepper
Zest of ½ the lemon

INSTRUCTIONS:

1. Preheat your oven to 400° F.
2. Put your quartered and dried artichoke hearts in a bowl with 2 Tbsp of olive oil and a pinch of salt.
3. Place the artichoke hearts face down on a baking sheet and into the oven for 10-14 mins. Just looking for a bit of browning here, flip and continue to bake for another 10 mins.
4. Remove from the oven and let cool for 3-5 mins. (Don't turn off the oven.)
5. Put a ½ tsp of parmesan cheese under each artichoke heart, then return to the oven for another 3-5 minutes or until the parmesan is golden brown. Let them cool until they easily lift from the pan.
6. To make the aioli, add every ingredient other than the olive oil to a blender and blend. Then very slowly add the olive oil and continue to blend until it's emulsified. Dip and enjoy!