



COOK WITH US!

Artichoke wedges with eggs and dried cherry tomatoes

Cooking in mason jars is a creative technique that can really impress your customers: tasty recipes prepared in few minutes like this one with artichokes, eggs and dried cherry tomatoes.

INGREDIENTS

200 g di Orogel Artichoke Wedges TantoCuore

1 organic egg

60 g ricotta cheese

2 dried cherry tomatoes

fresh basil

extra virgin olive oil



15



1



Easy



Main Courses



Microwave

Method

1

Put the Artichoke Wedges TantoCuore, without thawing, in a jar suitable for microwave cooking. Add a little salt.

2

Cut the dried cherry tomatoes into thin strips and spread them over the artichokes.

3

Add some salt and pepper to the ricotta cheese, a drizzle of extra virgin olive oil and a few chopped leaves of fresh basil. Spread the ricotta over artichokes and create a sort of hole in the centre using a spoon.

4

Break the egg, let it drop into a bowl and then into the hole you created earlier.

5

Put the lid on the jar and microwave for 3 minutes at 750 Watts.

