

Artichoke in puff pastry served with apple compote and foie

RECIPE FOR 10 UNITS

Ingredients

- 2 apples
- 10 units of artichoke
- 100ml of olive oil
- 1 pack of phyllo pastry
- 100gr of foie micuit
- 2gr of salt

Procedure

1. Boil the chopped apples until they dissolve and leave a thick compote. Remove and reserve.
2. Clean and cook the artichokes with water and a pinch of salt for about 6-10 minutes and reserve.
3. Cut the filo pastry into rectangular bands 20cm x 8cm to form the bag.
4. Cut the foie into small dices.
5. Fill the filo pastry with an artichoke, put at the top a tablespoon of apple compote and a teaspoon of foie.
6. Close and form a puff pastry.
7. Preheat the oven at 180°C and bake the puff pastry for 6 minutes

