

OSTERIA

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Stuffed Artichokes

INGREDIENTS:

SERVES 6

10 ounces top-quality ground beef
¼ cup plus 2 tablespoons grated
Parmigiano Reggiano
Leaves of 1 sprig parsley, minced
1 (2- to 3-inch) square piece of crustless stale
bread, soaked in water and squeezed dry
Salt and freshly ground black pepper to taste
Juice of 2 lemons
18 artichokes
Extra-virgin olive oil for sautéing
1 cup diced smoked pancetta
2 cups whole peeled tomatoes

INSTRUCTIONS:

Combine the beef, grated cheese, and parsley.
Tear the bread into the mixture and season with
salt and pepper. Stir to combine.

In a bowl, combine the lemon juice with cold wa-
ter. Remove and peel the stems of the artichokes.
Remove and discard the hard outer leaves and
chokes. Carve out the hearts of the artichokes,
leaving the rest intact. Drop the artichokes, their
hearts, and their stems into the water as you
prepare them. Drain artichoke stems and hearts
and chop roughly.

Place a generous amount of oil in a pot over
medium heat and add the pancetta. Add the
chopped artichoke stems and hearts, peeled
tomatoes, and salt and pepper. Cook until tender
and combined.

Stuff the artichoke bodies with the beef
mixture and arrange them in a pot so that they
are supporting each other and standing up
vertically. Gently pour the pancetta mixture over
them. Cook over medium heat, occasionally
basting them with the cooking liquid that forms
in the bottom of the pot. If the pot appears to be
drying out, add a little water. Cook until the bases
of the artichokes are tender and easily pierced
with a knife, about 40 minutes. Place 3 artichokes
standing vertically on each of 6 individual serving
plates and drizzle with cooking liquid.



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