

Carciofi ripieni

These stuffed artichokes are a classic Italian dish. They are easy to make and very tasty.

Ingredients:

- * 5 artichokes
- * 70g provolone cheese
- * 40g black olives
- * 20g capers
- * 2 slices of bread crumbs
- * 2 tablespoons grated pecorino cheese
- * 1 clove of garlic
- * 1/2 lemon
- * 1 egg
- * 1/4 cup chopped parsley
- * 2 tablespoons olive oil
- * Salt and pepper to taste

Instructions:

1. Preheat the oven to 190°C.
2. Wash the artichokes carefully and remove any outer leaves that are tough or discolored.
3. Remove the top of the artichoke leaves, trim the stems, and slice the artichokes in half, keeping the heads.
4. Place the artichoke halves in a bowl of water and lemon juice for 30 minutes.
5. In the meantime, prepare the filling. Finely chop the garlic and parsley and combine them in a bowl with the bread crumbs, pecorino cheese, black olives, capers, and olive oil.
6. Drain the artichokes and stuff them with the filling.
7. Place the artichokes in a greased baking dish.
8. Bake for 30 minutes, or until the filling is hot and the artichokes are tender.
9. Serve hot.