

Stuffed Artichokes with Ricotta, Thyme, and Sun-Dried Tomatoes

INGREDIENTS FOR 2 PEOPLE

- Artichokes: 4 pieces
- 1 dl of water
- One clove of garlic
- Fresh ricotta: 240 gr
- Chopped thyme: 3 gr
- Salt
- Sun-dried tomatoes: 40 gr
- One clove of garlic
- One shallot

PROCEDURE

- Clean the artichokes by removing the tough leaves and place them in plenty of sparkling mineral water.
- Put a non-stick pan on the heat with water, a clove of garlic, and chopped shallot. Bring to a boil and add the artichokes, cover with a lid, and cook over high heat for 5 minutes.
- After the necessary time to tenderize them, place the artichokes on a baking sheet, opening them slightly.
- In a separate bowl, mix the ricotta with chopped thyme, chopped sun-dried tomatoes (previously softened in warm water), a clove of garlic, and shallot.
- Work everything until you get a homogeneous mixture and adjust the salt.
- Fill the artichokes with the obtained mixture and bake in the oven at 180°C for about ten minutes.
- Serving the dish hot.