

Fried Artichoke with Lemon Aioli
Recipe Courtesy of Adele Flores
Pastry Chef/Bona Vita Osteria
IN A PINCH



Ingredients

Serves four

- 2 Lbs of fresh Artichokes
- 2 cups flour
- 2 tablespoons of black pepper
- 3 tablespoons salt
- 2 tablespoons garlic powder
- 2 tablespoons Spanish paprika
- 1 ½ cups of mayonese
- ½ cup fresh lemon juice
- Zest of 2 lemons
- 2 cups extra virgin olive oil
- 6 eggs
- 1 cup heavy cream
- 1 cup grated cheese

In a mixing bowl, combine flour, paprika, pepper, garlic powder and salt. Toss together. Set aside

Combine eggs, heavy cream, and ½ cup grated cheese. Whisk together. Add Artichoke and let sit in mixture for about 30 minutes.

To make the aioli, put mayo, fresh lemon juice, lemon zest and salt and pepper in a separate bowl. Mix the ingredients together.

In deep Sautee pan, heat olive oil. Dredge the artichokes in the flour mixture until well coated. Drop them in the hot oil. Fry them for 3 minutes or until golden.

Take aioli; smear a coating on across a plate. Place the hot artichokes on top of the aioli. Squeeze lemon juice and sprinkle the remainder of the grated cheese.