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# Straccieatella Cheese with Marinated Artichoke and Candied Tomatoes

## Ingredients

For the Stracciatella: Stracciatella – 500g
For the Artichoke: Fresh artichoke – 1000g
Lemon - 50g
Shallott - 20g
Garlic - 10g
Rosemary - 10g
Thyme - 10g
Parsley - 10g
Olive oil - 30g
Vegetable stock - 500g
Salt and Pepper to taste
For the candied tomatoes: Roma Tomato - 200g (4 pcs.)
Oregano - 10g
Salt - 5g
Sugar - 7g
**Servings**
**4**
**Person**

## Preparation

1. Procedure for the Stracciatella: Make sure the cheese is room temperature or slightly warm when serving. Basil cress for Garnish
2. Procedure for the Artichokes: Squeeze in the lemons on a bowl with fresh water. Place the clean artichokes in lemon water to prevent them from discoloring
3. Eliminate the outer leaves by bending them and snapping them off until you reach the leaves which are half yellow in color (toward the base) and half green (toward the tip)
4. Cut off the end of the stem, leaving it about 2.5 cm. Cut off the tip of the central cone, to eliminate the tougher green end of the leaves and obtain a flat surface
5. Clean the outside of the stem, peeling it with a sharp knife. Uniformly pair the base of the leaves
6. If necessary, scoop away the inside chokes with the tip of a knife or a small spoon, until you reach the tender part of the artichoke
7. Cut the artichokes in half
8. Bring the vegetable stock to boil
9. Warm up a separate pot and add some of the olive oil. Sear the sliced shallots, garlic cloves, rosemary and thyme
10. Add the clean, previously strained half artichokes, season with salt and pepper and sear them over high heat for thirty seconds
11. Pour the boiling vegetable stock and cook for ten minutes or until tender
12. Strain the artichokes, cool them and marinate with olive oil, chopped rosemary, thyme and parsley. Set aside
13. Procedure for the candied tomatoes: In peeling a tomato, first, use a paring knife to cut out the stem
14. Then slice a shallow X in the bottom (blossom) end
15. Using a slotted spoon, plunge the tomato into boiling water for a few seconds, then plunge it into a bowl of iced water
16. This will stop the tomato from cooking and further loosen the skin, peel away the

tomato skin

17 Cut the it into four quarters lengthwise and cut out the seeds. Marinate with salt sugar and finely chopped oregano

18 Place on a tray with baking paper with inner side down and put under heating lamp or preheated oven at 60-70 degrees Celsius for 2.2 and half hours until they become candied

19 Keep them dry until serving

## Cooks Note

Serves 4; Presentation: Place the Straciatella Cheese in the middle of the plate, season it with salt, pepper and olive oil. Arrange the marinated Artichokes and candied tomatoes on top and garnish with basil cress. Serve immediately.