Posted on 17 September 2012

by Chef Kasim Senturk

Aegean-style fresh artichokes with olive oil

Ingredients

1 Fresh Artichokes
½ Potato
½ Carrot
30 gr Pea
1/8 Dill
½ Lemon
40g Olive Oil
2 g Salt

Preparation

1. Put half of the oil and add cubed sliced onion, roast it until it turns to brown color
2. Add round chopped carrot, roast 5 minutes, add potato, roast 3 more minutes
3. Lastly add artichoke and cood it in low heat for 30 minutes
4. Drizzle other half oil and let it steam
5. Serve it with dill and pea.

Cooks Note