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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 cook 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
