

Buffalo Mozzarella Girasole with Piquillo and Artichoke Cream

Servings: 4

INGREDIENTS

- 2 ea shallots
- 2 ea garlic cloves
- 12 ea artichokes, frozen
- ½ c Chef's Line™ chicken stock
- ¼ c parsley, chopped
- 2 T chives, chopped
- 2 T extra-virgin olive oil
- 1 c heavy cream
- tt salt and pepper
- 1 c Chef's Line piquillo pepper and artichoke tapenade
- 28 ea Chef's Line buffalo mozzarella girasole
- ½ c Parmesan, shaved

PREPARATION

In a medium saucepan, sauté shallots for 3-4 minutes. Add garlic and cook for 2-3 minutes. Add the artichoke hearts, season with salt, and stir to coat with oil. Cook the artichokes until they look soft and wilted, 4-5 minutes. Add the chicken stock. Bring to a boil. Reduce to a simmer and cook 4-5 minutes. Add tapenade and reduce until thickened to sauce consistency. Add salt to taste. Finish with heavy cream. Toss over cooked ravioli. Arrange artichoke hearts in center of plate over pasta. Sprinkle with shaved Parmesan.

