

EAT THIS! DRINK THAT!

with **AROMATIC WHITES**

BREADED ARTICHOKE HEARTS

INGREDIENTS

- One can (33 oz) of artichoke hearts
- ½ cup flour
- 1 egg
- 1 tbsp grated Parmigiano cheese
- Breadcrumbs, for coating
- 1 tbsp dried thyme
- 1 tbsp dried parsley
- Salt and pepper
- Oil for deep frying

Prep Time 5 minutes
Cook Time 20 minutes
Serves 10 people

Wine Pairing
Pikoria Sauvignon Blanc

DIRECTIONS

Drain the artichoke hearts into a colander, then gently squeeze the water out of them.

Beat the egg with the grated cheese and a shake of salt and pepper.

Place flour into a low rimmed bowl, put the beaten egg next to it and in a third bowl, place breadcrumbs mixed with a sprinkle of parsley, thyme, salt and pepper. Begin to dip each artichoke heart into the flour, then egg, then breadcrumbs, until all are coated. Set on a plate.

Heat the oil, and when hot, begin frying the breaded artichoke hearts. Fry until golden brown. Place on a paper towel lined plate to drain.

Serve hot as an appetizer or side dish.

