



## Artichokes TREVISO Style

Serves 4

- 4 Artichokes
- 2 Oranges cut in half
- 2 Lemons cut in half
- 2 Tablespoons sea salt
- 1 teaspoon white peppercorns
- 2 tablespoons coriander seed
- 6 bay leaves
- ¼ cup white Balsamic vinegar

**Procedure:** fill a large stock pot with about 2 gallons of water. Bring to a boil with oranges, lemons, sea salt, peppercorns, coriander, bay leaves and white Balsamic vinegar. Trim artichokes and peel the stem. Place in boiling water and simmer for 40 minutes. Remove from water and place in an ice bath. Remove from ice bath and pull out the choke. Remove remaining choke from the bottom. Serve cold or split the artichoke in two and grill over hot coals for about five minutes. Serve these delicious sauces.

## HOLLANDAISE

- 3 Egg yolks
- 1 Tablespoon water
- 2 teaspoons lemon juice
- 4 oz clarified butter
- Salt and cayenne pepper to taste

**Procedure:** Place egg yolks in a stainless steel bowl with water. Whisk over medium heat until fluffy, about two minutes. Whisk in warm clarified butter to form an emulsion. Season with salt and cayenne pepper. This is an excellent dipping sauce for artichokes.

## Tarragon Vinaigrette

- 1 tablespoon chopped shallot
- 1 Tablespoon chopped Tarragon
- ½ teaspoon Dijon mustard
- ¼ cup white Balsamic vinegar
- ½ cup extra virgin olive oil
- Salt and pepper to taste

**Procedure:** Blend shallot, tarragon, mustard, and white balsamic vinegar together. Slowly drizzle in olive oil to form an emulsion. Season with salt and pepper.