

Artichoke Compound

Description:

Serving Size: 0.5 KG

Categories:

Cost Per Kilo	
\$	6.19

Action **Date** **Initials**

Created **8/20/2012** **CR**

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	kg	Artichokes, canned net weight	sliced	20-100001192
0.075	kg	Shallots	small dice	20-100000864
0.125	kg	Garlic cloves (25)	chopped	20-100000869
0.050	kg	Butter		20-100001601
0.050	lt	White wine		20-100001689
0.001	kg	Sugar (1 pinch)		20-100001065
0.010	kg	Salt		20-100001323
0.005	kg	Pepper		20-100001295

Method of Preparation:

- If using canned artichokes, open the can, rinse well in cold water and strain for an hour before starting preparation.
- Sweat the shallots and garlic in butter, then add the artichokes and sugar.
- Sweat for 2 minutes , then add the white wine, salt and pepper.
- Cover and allow to slowly cook for 15 minutes. stirring frequently, until liquid is evaporated and consistency is of a chunky puree.
- Cool and set aside for soufflé recipe.