

Sformato di Carciofi Gratinati al Castelrosso

Description: Twice Baked Artichoke Soufflé with Castelrosso Cheese Sauce

Serving Size: 50

Categories: Appetizer - Hot / Sabatini's

| | |
|-------------------------|------|
| Cost Per Serving | |
| \$ | 2.11 |

| Action | Date | Initials |
|---------|-----------|----------|
| Created | 8/20/2012 | CR |
| Revised | 12/1/2015 | EA |



| Amount | Measure | Ingredient | Preparation Method | Product No. |
|----------------------|---------|----------------------|-----------------------|--------------|
| Soufflé Mix: | | | | |
| 4 | lt | Heavy cream | | 20-100000581 |
| 0.18 | kg | Roasted garlic puree | see recipe | 50-100000157 |
| 0.65 | kg | Parmesan cheese | grated | 20-100000533 |
| 1.68 | kg | Artichoke compound | | 50-100000158 |
| 42 | ea | Eggs | | 20-100000648 |
| 0.2 | kg | Unsalted butter | melted | 20-100001601 |
| 0.2 | kg | Parmesan cheese | grated | 20-100000533 |
| Cheese Sauce: | | | | |
| 4.2 | lt | Heavy Cream | reduced | 20-100000581 |
| 0.8 | kg | Castelrosso cheese | shredded | 20-100018599 |
| 0.4 | kg | Parmesan cheese | grated | 20-100000533 |
| 0.003 | kg | Nutmeg | to taste | 20-100001290 |
| Garnish: | | | | |
| 0.8 | kg | Artichoke bottoms | sliced 1/8-inch thick | 20-100000914 |
| 0.2 | kg | All-purpose flour | | 20-100000470 |
| 0.4 | kg | Castelrosso cheese | shaved | 20-100018599 |
| 0.6 | kg | Parmesan cheese | grated | 20-100000533 |
| 0.12 | kg | Black truffles | sliced | 20-100001211 |
| 0.04 | kg | Chives | | 20-100000882 |

Method of Preparation:

Soufflé:

- Combine the cream, garlic puree, parmesan, artichokes and eggs together with all the soufflé ingredients and mix well.
- Butter the soufflé mold and coat with grated parmesan, twice.
- Add the soufflé mix and bake in oven at 300F (130C) for about 10 minutes (until firm).
- Remove from oven once cooked, allow to cool, then remove from mold and keep aside for service.

Cheese Sauce:

- Bring the cream to a boil and reduce by half, stir in both cheeses and season to taste.
- Keep warm.

Service Time:

- Dip the sliced artichokes in flour and deep fry until crispy, season, keep warm and dry.
- Place one soufflé in the dish topped with Castelrosso cheese and cover with sauce, add parmesan and bake in hot oven until golden color.
- Place under salamander to finish color.

- Garnish with fried artichokes, truffle slice and chive stick.