

ARTICHOKE AND CHORIZO CANAPÉS BY ANTOINE SICOTTE

For 6 people • Preparation time 15 MIN • Cooking time 8 MIN

INGREDIENTS

- 1 cup of sliced chorizo
- 1 can (398 ml) of artichoke hearts cut into quarters
- 2 tablespoons of Vegetable Oil
- 1 baguette, sliced

METHOD

- 1. Place a ceramic pan on the barbecue. In a bowl, combine all the ingredients in order to make the vinaigrette.
- 2. In another bowl, mix the chorizo and the artichoke together with vegetable oil.
- 3. Drizzle the bread with vegetable oil and grill the bread on the barbecue.
- 4. Brown the chorizo and the artichokes on the hot ceramic grill. This should take about 5-7 minutes in order to obtain a nice caramelized color Mix the chorizo and artichokes with the vinaigrette.
- 5. Place the mixture on the crostini and serve.