

# Marinated artichoke salad, parmigiano and prosciutto- Virtual Workshop Version

## Recipe for 2

### Description

A salad with ingredients that go perfectly well together.

### Note

Be careful when seasoning your artichokes, especially if you find them already marinated, salted and seasoned. Always taste before seasoning.

### Ingredients

#### Artichoke salad

- 1 Can(s) Artichoke heart
- 1 Tbsp Olive oil
- 2 Clove(s) Garlic
- 1 Tbsp dried parsley
- 1 Tbsp Dried Oregano
- 1 Tbsp White balsamic vinegar
- 4 Thin slice(s) Prosciutto
- 50 Gr Parmesan
  
- Salt and pepper

### Preparation

- Preparation time **20 mins**

#### To prepare before class

Make sure all your ingredients are measured and out.

### Material

1 peeler, 1 mixing bowl

#### The salad

In a mixing bowl, mix your artichokes with the oregano, parsley, vinegar, olive oil, chopped garlic and a bit of salt and pepper. Taste and rectify the seasoning if needed.

#### Finishing touches

In your favorite plate, place here and there a couple pieces of artichokes, randomly roll your prosciutto and place between your artichokes. Finish by making parmesan shavings on your plate with your peeler and just a dash of olive oil,

**Bon appétit!**