

Tostada artichoke confit, arugula, tomato confit and roasted garlic |

Recipe for 12 Tapas

Description

A delicious creamy vegetable dip with tortilla chips.

Note

You can also offer this dish as an appetizer, but it's up to you to vary the quantity on a traditional plate.

Ingredients

Dip

- 125 Gr Cream cheese
- 125 Gr Sour cream
- 125 Gr Mayonnaise
- 150 Gr Artichoke heart
- 150 Gr Onion
- 2 Clove(s) Garlic
- 50 Gr Arugula leaves

- Salt and pepper
- Vegetable oil

Candied tomatoes

- 18 Unit(s) Cherry tomatoes
- 2 Sprig(s) Thyme
- 1 Clove(s) Garlic

- Salt and pepper
- Vegetable oil

Tostada

- 4 Unit(s) Tortilla

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Fried** at **375 F°**
- Resting time **15 mins**

Setting up

Peel and chop the onion, then peel and crush the garlic cloves with the blade of a knife.

Mix the cumin with the olive oil and brush over the tortillas.

Drain the kidney beans and remove the parsley leaves.

Dip

Caramelize the onion with the garlic and a drizzle of olive oil.

Add the arugula in the last minute of cooking.

Remove from the heat, add the remaining ingredients and season with salt and pepper.

Chill for at least 15 minutes before serving.

Candied tomatoes

Place the tomatoes on the baking sheet.

Season with garlic, thyme, salt, pepper and a drizzle of olive oil.

Bake for 8-10 minutes.

On the plate

Spoon the dip into small ramekins and add the tomato confit on top.

Serve with tortilla chips.

Bon appétit!