

# Roasted artichokes with hazelnut and honey aioli

## Raciones para 2

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Fresh artichokes  
50 g  
Hazelnuts  
50 g  
Caramelized onion  
75 g  
Mayonnaise  
  
Honey

- 1 First boil the fresh artichokes for 10 minutes in a pot of water over medium heat.
- 2 When they are boiled, let them cool down. Once they are cold, cut them in half and cut off the tips to only use the heart of the artichokes. Prepare a baking tray with non-stick paper and place them slightly apart facing upwards, as it's the centre of the artichoke what we are going to fill.
- 3 For the filling of our artichokes, crush in a mortar 50gr of hazelnuts and 50gr of caramelized onions. Apart from that, mix 75gr of mayonnaise with a dash of honey to prepare the sauce. Stuff each artichoke with a spoonful of hazelnuts and onion and spread a dash of mayonnaise with honey on top.
- 4 Heat the oven to 230° C and grill the artichokes for 10 minutes until they are golden on the outside.
- 5 Place the artichokes au gratin on a christmas platter and decorate your table with this delicious appetizer. Remember to serve it hot.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/alcachofas-asadas-con-avellana-y-alioli-de-miel/>

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