Roasted artichokes with hazelnut and honey aioli

Raciones para 2

- ❏ 3 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 230º 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

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