

## **Recipe**

### Artichoke & Pecorino Spread on Ciabatta

#### **Ingredients & Directions**

##### *For the spread:*

12 oz. jar marinated artichoke hearts  
1 cup fresh grated pecorino cheese  
1/4 cup Duke's mayonnaise  
1 Tbls. Dijon mustard  
1/4 cup rough-chopped parsley  
1/2 tsp. kosher salt  
1/4 tsp. black pepper

- Drain liquid of artichokes and discard. Chop fine or pulse in Cuisinart or other food processor about 15 times until fine minced, but not fully pureed
- In a medium mixing bowl combine, minced artichokes, 3/4 cups of the grated pecorino (reserve 1/4 cup for garnishing the toasts), mayonnaise, Dijon, salt and pepper
- Mix well and set aside. Can be served room temp or refrigerated up to one day in advance

##### *For the toast:*

1 loaf ciabatta slice 1/4 inch thick  
1/4 cup olive oil  
1 clove garlic  
Salt & pepper

- Preheat oven to 350 degrees
- Slice loaf in half lengthwise, then in the opposite direction slice the loaf into 1/4 inch pieces
- Fine mince garlic clove and combine in a small microwave safe bowl with the olive oil
- Heat oil and garlic in the microwave for 1 minute



- Place sliced bread in a single layer on a sheet tray or cookie sheet
- Brush top of slices with garlic oil with a pastry brush
- Sprinkle lightly and evenly with salt and pepper, to taste
- Toast in oven on 350 for 5 minutes or until just starting to brown
- Remove from oven and let cool on a wire rack or serving plate

***Prepare***

- Spread 1 Tbls. artichoke spread onto each piece of toast, garnish with remaining cheese and fresh coarsely chopped parsley and serve

***Chef's Notes***

