

## ARTICHOKE & POTATO CASSEROLE

Our first class will feature one of the most versatile veggies: artichokes. You can use them in many recipes such as pasta, risotto, sautéed, and so on. An artichoke could be a bit intimidating at first, and I understand why: it looks like a little cactus with its prickling thorns and you might not know how to handle it. In this class I'll show you how to clean artichokes and use them in one of my family's favorite vegetable sides. In this casserole, artichokes are combined with potatoes. To 'glue' them together, I've used layers of mozzarella. Marjoram adds a distinctive flavor to the dish and the crunchy top will make you love this dish forever!

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SERVES 4-6 | Prep Time: 25 minutes | Cook Time: 45 mins

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### INGREDIENTS

<b>For the veggies</b> 500g / ~1 lb yukon or yellow potatoes, thinly sliced (about 2-3mm wide) 2-3 medium/large or 4-5 small artichokes, cleaned and finely sliced 370g /13oz fresh mozzarella, sliced 60g / 2oz / 2/3 cup Parmesan cheese, grated 75ml / 1/3 cup extra virgin olive oil 6 sprigs of fresh marjoram or 1 Tbsp of dry marjoram Juice of 1 lemon 1-2 anchovies, finely chopped (optional) Salt & pepper to taste	<b>For the crumble:</b> 100g / 3.5oz / 1 cup bread crumbs 75ml / 2.7oz / 1/3 cup extra virgin olive oil 45g / 1.5oz / 1/2 cup Tbsp parmesan cheese, grated 2 garlic cloves, peeled Salt to taste
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### INSTRUCTIONS

Preheat the oven to 180°C / 360°F.

#### Clean the artichokes

Wash the artichokes and clean them.

This is how: [Video](#)

- Start removing the outer leaves, snapping them from the top and pulling downward. Continue until all the hard, green leaves have been removed and you reach the inner pale, soft leaves. You'll be left with the heart of the artichoke, the edible part.
- With a serrated knife, cut off the top of the artichoke, where the leaves are very tight, about 1 - 1/2 inches (3cm). Cut off any remaining hard leaf tips or tough exterior parts.
- Using a vegetable peeler or knife, peel off the tough exterior of the stem.

- Cut the artichoke heart vertically in 4 quarters. Remove the hair from the center of each quarter if necessary.
- Place artichokes in a bowl filled with water and lemon. The acidic water prevents the artichokes from browning.
- When you have cleaned and quartered all the artichokes, slice them in very thin slices and put back into the water.

### Make the crumble

Add all the crumble ingredients (bread crumbs, extra virgin olive oil, parmesan cheese, salt) in a small food processor and pulse until everything is combined.

### To assemble

Drizzle the bottom of a baking pan with extra virgin olive oil.

Place a layer of sliced potatoes to cover the pan. Sprinkle them with olive oil, parmesan, marjoram leaves and salt & pepper to taste.

Top the potatoes with half of the sliced mozzarella cheese. Add half of the sliced artichokes and 1 chopped anchovy, if using. Sprinkle with parmesan, olive oil, salt & pepper to taste.

It's important to put the mozzarella between the potatoes and the artichokes: this helps to keep the casserole together.

Repeat layering one more time.

To finish, place a final layer of sliced potatoes, sprinkle them with the crumble and add on top a drizzle of extra virgin olive oil.

Cover with foil and bake for about 40 minutes and then remove foil. Bake for another 10 minutes uncovered until all the veggies are cooked and the top is crispy. Serve hot.

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## NOTES

- To prepare your casserole in advance and keep it in the fridge up to 2-3 days before baking, two steps are important:

- steam the peeled and sliced potatoes until almost cooked;
- cook the sliced artichokes in a pan with extra virgin olive oil.

Pre-cooking the veggies will prevent them from browning and to turn while in the fridge.

- Avoid canned artichokes in this recipe because they'll come with other flavors.
- Instead of artichokes you can use other sliced veggies in season: broccoli, zucchini, squash, or even tomatoes, asparagus, bell peppers, onions or any other vegetable of your liking.

***Buon Appetito! Chicca***