



Artichoke and Pecorino Brushetta

Ingredients

- 140g artichoke in olive oil, drained
- Pinch chilli flakes
- Small handful mint leaves
- Zest half a lemon
- 1 tbsp olive oil plus extra for drizzling
- 2 large or 4 small slices of crusty bread
- 1 garlic clove, sliced
- 50g pecorino , thinly sliced (or vegetarian alternative)

Directions

- Heat oven to 200C/180C fan/gas 6. Halve or quarter the artichokes, if whole, and put them in a bowl with the chilli flakes, mint, zest and oil. Season lightly with salt and set aside.
- Put the bread on a baking sheet and scatter over the garlic. Drizzle with olive oil and season with sea salt. Bake for 10 mins, or until golden and crisp. Set aside to cool.
- Fold the pecorino through the marinated artichokes and spoon over the garlic bruschetta just before eating.