

Creamy artichoke dip, caramelized onions, spinach and toasted garlic bread - Virtual Workshop Version

Recipe for 2 portions

Description

This recipe is just perfect for sharing.

Note

To your liking, do not hesitate to replace the cream cheese with a fresh goat cheese.

Ingredients

Artichoke dip

- 1 Small Yellow onion
- 1 Clove(s) Garlic
- 1 Handful(s) Baby spinach
- 100 Gr Artichoke heart
- 100 Gr Cream cheese
- 100 Gr Sour cream
- 1 Tsp Ground coriander

- Salt and pepper
- Olive oil

Country bread

- 2 Slice(s) Country bread
- 1 Berries Garlic

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**
- Resting time **15 mins**

Things to do before workshop

Ingredients

Wash the vegetables

Peel and chop the garlic.

Open the tin of artichoke and drain it.

Equipment list

1 cutting board, 1 chef knife, 1 paring knife

1 small pot

1 pastry sheet + parchment paper

1 mixing bowl

Kitchen towels, tablespoons (tasting)

1 large spoon

Preparation to do with the chef

Finely chop the onion and spinach leaves.

Chop the artichoke hearts.

Dip

Caramelize the onion with the garlic and a drizzle of olive oil.

Add spinach in the last minute of cooking.

Off the heat, add the rest of the ingredients, then season with salt and pepper.

Place in the fridge for at least 15 minutes before eating.

Country bread

Place the slices of bread on the baking sheet.

Season with chopped garlic, salt, pepper and a drizzle of olive oil.

Bake 8-10 minutes in the oven.

Bon appétit!