



RECIPE

WHAT YOU NEED

- 8 BABY ARTICHOKES
- 1/4 l WHITE WINE
- 4 cl WHITE WINE VINEGAR
- VELTLINER
- 1/4 l CHICKEN BOUILLON
- 2 GARLIC CLOVES
- 2 JUNIPER BERRIES
- 5 PEPPERCORNS
- 1 SMALL SPRIG ROSEMARY
- 150 g (5.3 OZ) MACARONI
- 150 g (5.3 OZ) ROCKET (ARUGULA)
- 2 TOMATOS
- 50 g (1.8 OZ) CAPERS
- 150 g (5.3 OZ) FRESH GOAT'S CHEESE

FOR THE DRESSING:

- BASIL | ROSEMARY



Mediterranean Noodle Salad

- SAGE | OREGANO
- 1/8 l OLIVE OIL
- 1/16 LITRE TOMATO VINEGAR
- PEPPER | SALT



PREPARATION

- 1 To make the stock for the artichokes: bring to a simmer the wine with vinegar, chicken bouillon or light poultry stock, pressed garlic, juniper berries, peppercorns, bay leaf and rosemary.
- 2 Cut off the ends of the artichoke stems. Trim the artichoke leaves by about a third. Peel the artichoke stems and bottoms with a small knife. Spread open the leaves and remove the fuzzy choke centre from the bottoms with a small spoon or "Parisienne" scoop. Cook artichokes in the stock for ca. 8 minutes until they are al dente. Remove from heat and leave in the stock to cool.

- 3 For the dressing, finely cut or chop the herbs. Mix with the remaining ingredients and 1/8 litre (1/2 cup) of the artichoke stock and let stand for 1 hour.
- 4 Cook the macaroni al dente in salted water. Drain, run under cold water, and drain again. Cut into small pieces.
- 5 Clean, wash, and drain the rocket (arugula). Slice the tomatoes. If the capers are large, cut them in half. Dice the cheese.
- 6 Cut the artichokes into quarters. Dip all the ingredients except the capers and cheese in the dressing, and arrange on individual plates. Sprinkle with the capers and cheese.

BON APPÉTIT

