



## Braised Artichokes with Olives

### Cooking tip:

This recipe can be prepared using the Gaggenau Roaster accessory or in a Dutch oven with a tight fitting lid or an oven casserole pan tightly covered with foil. Follow the directions for the type of pan you are using.

### For the artichokes and olives:

- ¼ cup (60 ml) olive oil
- 2 shallots, peeled and cut into quarters
- 4 large artichokes, tough outer leaves, choke removed each cut in half
- 1 small head garlic, halved crosswise
- ½ cup (12 ml) dry white wine, such as Sauvignon Blanc
- 2 cups (500 ml) vegetable broth
- 4 sprigs fresh oregano
- 1 cup (250 ml) pitted green olives
- 1 small lemon, quartered
- ½ tsp (2ml) Kosher salt
- ½ tsp (2ml) freshly ground black pepper

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Roaster Function or Convection + Bottom Heat

Temperature(s): 350°F

Required Accessories: Gastronorm Roaster, Dutch oven, or oven-proof casserole dish

Preparation Time: 15 minutes

Cooking Time: 30 – 40 minutes

Makes: 6 – 8 servings

### Roaster operation method:

Insert the Heating Element into the receptacle in the rear of the oven and place the Pull-out Accessory System with the Roaster support rack onto the bottom rails. Using the left control knob, set the oven to **Roaster** mode. Using the right control knob, set the oven to preheat to 360 °F. Combine all the ingredients in the Gastronorm Roaster and cover with the lid. When the oven has reached the set temperature, place the Roaster in the oven and press the **Boost >>** on the right of the display. This function boosts the heat and will assist in bringing the liquid in the pan to a quick boil. Repeat this process 3 times (this function works in increments of 3 minutes) then set the cooking timer for 20 minutes. When the cooking timer has elapsed, remove the lid and pierce one of the artichokes with the point of a sharp knife to ensure it is tender. Cook for another five minutes if needed, otherwise remove the Roaster from the oven.

### Dutch oven or oven-proof casserole method:

Slide the Large Rack onto the bottom rails. Using the left control knob, set the oven to the **Convection + Bottom Heat** mode. Using the right control knob, set the oven to preheat to 360°F. Combine all the ingredients in the pan and cover with a lid or foil. Place the pan in the oven and set the cooking timer for 30 minutes. When the cooking timer has elapsed, remove the lid and pierce one of the artichokes with the point of a sharp knife to ensure it is tender.

**Tip:** These artichokes can be served as an appetizer or as a side dish with some herb roasted chicken or fish and a simple risotto.