

# Artichoke Fritters

Ingredients	American	Comments
All-purpose flour	1 cup	
Baking powder	1 tsp	
Salt	1/8 tsp	
Pepper	1/8 tsp	
Egg	1 large	
Artichoke hearts, frozen	12	Thawed, halved and patted dry
Oil		For deep-frying

## Method:

In a small mixing bowl combine the flour, baking powder, salt, pepper.

In another bowl, combine the milk and egg. Combine the wet ingredients with the dry. Do not overmix. Let the batter sit for about 20 minutes.

Oil for deep-frying should be 375 ° F. Dip each artichoke heart in the batter and then in the hot oil. Fry until golden brown. Drain on paper towels. Serve with the orange aioli dipping sauce.

## Orange Aioli Sauce

Ingredients	American	Comments
Mayonnaise	2 cups	
Garlic cloves	3	Minced
Extra-virgin olive oil	2 tbsp	
Orange juice	1 tbsp	
Orange zest	1 large	

Combine thoroughly all the ingredients except the zest. To serve, put the aioli sauce in ramekins, sprinkle the zest on top.