

Artichokes stuffed with caviar



For 2 persons

INGREDIENTS :

4 artichoke hearts (frozen)
20 grams of Osetra sturgeon caviar
20 grams of Swedish salmon roe (Lojrum)
4 eggs
1 tablespoon of cream
2 tablespoons of salted butter
Small coffee cup of lemon vinegar
Fresh dill chopped and chives
Salt and ground pepper

PREPARATION :

Boil the artichoke hearts in salty, vinegar water 8-10 minutes.
Drain and coat with a little softened butter.
Beat the eggs with the cream, a little dill and season with salt and pepper.
Cook the eggs in a little butter, serving them soft and not too dry.
Spoon immediately on the artichoke hearts (pre-heated 20 seconds in the micro wave).
Top with both kinds of caviar.
Decorate with chives, and eat promptly !!