

Carciofi alla Borghese

1 clove garlic, crushed

1 tablespoon lemon juice

4 tablespoons olive oil

salt and pepper

1 bay leaf

16 cooked artichoke hearts

1 tablespoon chopped parsley

Beat together the garlic, lemon juice, oil and salt and pepper to taste in a bowl. Add the bay leaf and artichoke hearts and stir gently. Cover and chill for about 2 hours, stirring occasionally. Discard the bay leaf. Divide the artichokes between individual dishes, spoon over the dressing and sprinkle with parsley.