

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.