Artichoke with Roquefort vinaigrette Serves 4

Ingredients

- 4 artichokes
- lemon
- 150 grams of Roquefort
- 100 ml of cream
- one bunch of chives chopped
- salt and pepper

Method

Cook the artichokes with the lemon for 20 to 30 minutes. The artichokes are ready when the lower leaves pull away with just a little resistance. Remove the choke with a spoon. Heat the ingredients for the vinaigrette gently so the Roquefort melts. Add the chives just before serving.

Enjoy your chic meal.

l'équipe Sjiek

Café Sjiek Fondé en 1982

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