

FRIED ARTICHOKES, FENNEL AND LEMON SLICES

Yield: 6 Portions as a first course

Ingredient	Amount
Fennel bulb, thinly sliced	2 ea.
Lemon, thinly sliced	3 ea.
Artichoke heart, thinly sliced	6 ea.
Briwa Batter (recipe follows)	as needed
Extra-virgin olive oil for frying	½ gal.
Spiced Orange Aioli (recipe index)	as needed

Method:

1. Heat oil to 350 F.
2. Dip vegetables in batter and fry in batches for 2-3 minutes until crispy. Remove slices and drain on paper towels. Sprinkle with salt and pepper. M
3. Serve with Spiced Orange Aioli.

BRIWA BATTER

Yield: 1 Quart

Ingredients	Amount
Cake flour	3 cup
Cornstarch	$\frac{3}{4}$ cup
Baking soda	1 Tbsp.
Salt	2 Tbsp.
Sparkling water	as needed

Method

1. Combine dry ingredients.
2. Whisk in sparkling water to desired consistency.

SPICED ORANGE AIOLI

Yield: 2 cups

Ingredient	Amount
Orange juice, fresh	1 cup
Egg yolks, pasteurized	3 ea.
Lemon, juiced	½ ea.
Extra virgin olive oil	1 ½ cups
Orange zest, blanched and chopped	1 tsp.
Salt	1 tsp.
Ground black pepper	1/4 tsp.
Ground cumin, a pinch	1 ea.
Ground cloves, a pinch	1 ea.
Ground allspice, a pinch	1 ea.
Cayenne pepper, a pinch	1 ea.

Method:

1. In a sauté pan, reduce the orange juice by 2/3. Set aside to cool.
2. In a stainless-steel bowl, combine the egg and lemon juice. Whisk until smooth. Add the olive oil in a steady stream and continue to whisk until you reach the desired consistency. Add the orange juice, zest, and spices to combine.

Source: Moroccan Symposium © 1994 Catherine Brandel and Chris Schlesinger