



**Prepare artichoke hearts as per 'Artichokes Hearts' recipe, but keep the heart whole. Scoop out the fuzzy/hairy centre with a teaspoon.**

## Ingredients

### Pesto

¼ cup firmly packed basil leaves,  
1 tablespoon pine nuts, toasted,  
1 clove garlic,  
1 tablespoon oil,  
1 tablespoon parmesan cheese,

12 whole artichoke hearts,  
100g Philadelphia cheese  
¼ cup cream,  
100g ham, diced,  
2 tablespoons pesto,  
Salt & cracked pepper, to taste,  
1 teaspoon extra virgin olive oil,



1. Place pesto ingredients in blender and process until mixture forms a coarse paste. Add Philadelphia cheese, cream and oil and blend until combined.
2. Place in bowl, add ham and mix.
3. Top artichokes hearts with mixture and decorate with small slices of artichoke hearts and thin slices of capsicum.

