# CHARRED VEGETABLES MÉDITERRANÉE

ENHANCE THE DELICIOUS.
GIVE THEM CHAR APPEAL



**Preparation Time:** 15 minutes
**Cooking Time:** 30 minutes
**Ready In:** 45 minutes
Makes 4 to 6 Servings




WINDSOR LESEL
GRILLING ROCK SALT




WINDSOR LESEL
FLEUR DE SEL

## Ingredients

| | |
|---|---|
| 1/4 cup (60 mL) | Windsor LeSeL Grilling Rock Salt |
| 2 tbsp. (30 mL) | chopped rosemary |
| 1 tbsp. (15 mL) | lemon zest |
| 1 | fennel bulb, quartered |
| 1 | radicchio head, quartered |
| 4 | large artichokes |
| 2 | endives, halved |
| 2 tbsp. (30 mL) | olive oil, plus additional for finishing |
| 1/2 cup (125 mL) | lemon juice |
| 2 cups (500 mL) | water |

## Instructions

In a small bowl, stir together Windsor LeSeL Grilling Rock Salt, rosemary and lemon zest. Set aside.

Clean the artichokes: Fill a large bowl with the lemon juice and water. Cut away the top inch of each artichoke and the fibrous bottom 1/2-inch of its stem. Remove tough outer leaves. Cut each artichoke in half lengthwise, remove the fuzzy choke and any purple inner leaves, then place in the lemon water. Repeat with the remaining artichokes.

Boil the artichokes in salted* water over medium-high heat until the stems are knife-tender, approximately 15 minutes. Drain and cool. [*use LeSeL Fine Sea Salts]

Preheat the BBQ to 450°F (232°C). Place all vegetables on a baking tray and drizzle with olive oil. Season with half of the citrus salt.

Grill until charred on all sides and tender, approximately 15 minutes. Transfer to a serving platter. Drizzle with additional olive oil and sprinkle with the remaining citrus salt. Serve with garlic aioli or Greek yogurt.

## Suggested Salt Substitutions:

Windsor LeSeL Coarse Sea Salts
Windsor LeSeL Fleur de Sel