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## A savory side perfect for spring

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Carciofi (Artichokes) with Olives and Capers  
Photo Susie Iventosch

served on a sandwich, much like the olive salad on a muffuletta sandwich, or as the topping on crostini.

I've been studying several foreign languages on my iPad with the Duolingo language app. It is really fun and the more languages you study, the more time it takes because Duo challenges you to keep up learning streaks. So, every day I try to get in 5 to 10 minutes per language. It's especially fun to learn the words for various foods in these languages, which helps to understand menus when dining in ethnic restaurants, as well as words used in recipes of foreign origin. The languages I've been studying are Spanish, French, German and Italian. Because I wanted to make an artichoke dish for this week's food column, I decided to look into the word in each of these languages. In French and German it's very similar to English, artichaut and artischocke, respectively. In Spanish, it is alcachofa, but in Italian it's carciofo (plural: carciofi), which is different and fun to say, kar-chaw-fo. This week's Carciofi with Olives and Capers can be served as a side dish, or as a condiment to serve with meat. It would also be fantastic

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