

## Roasted Jerusalem Artichokes Puree

Roasting brings out the natural sweetness of the artichoke.

Ingredients:

- 500g Jerusalem artichokes
- 125g Shallots (finely chopped)
- 2-3 tablespoons olive oil
- 4 sprigs fresh thyme
- 30g Butter (change to vegan alternative if wish)
- 125 Double cream (change to vegan alternative if wish)
- Salt and pepper to taste
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Instructions:

1. **Preheat the oven:** Preheat your oven to 400°F (200°C).
2. **Prepare the Jerusalem artichokes:** Scrub the Jerusalem artichokes under cold water to remove any dirt. You can peel them if you prefer, but it's not necessary. Cut them into small bite-sized pieces or slices.
3. **Season:** Place the Jerusalem artichokes and finely chopped shallots in a bowl and drizzle with olive oil. Season with salt and pepper. Toss well to coat evenly.
4. **Roast:** Spread the seasoned Jerusalem artichokes in a single layer on a baking sheet lined with parchment paper or aluminum foil. Make sure they're not too crowded to ensure even roasting.
5. **Roast in the oven:** Place the baking sheet in the preheated oven and roast for about 25-30 minutes, or until the Jerusalem artichokes are golden brown and tender. You can toss them halfway through the cooking time for even browning. add butter and thyme for the last 10 minutes
6. **Puree** Once roasted, transfer the mix to a food processor and blitz till smooth, add cream and check seasoning

Serve warm as a side - it looks posh smeared across a plate as well!