



Roasted Jerusalem Artichokes with Maple and Dukkah

By Michael Meredith

10 minutes

1 hour

8

Serves

INGREDIENTS

100g duck fat
1kg Jerusalem artichokes,
unpeeled and halved lengthways
1 garlic head, cloves separated
Sage leaves
Thyme sprigs
2 cinnamon sticks
2 star anise
1 tbs red wine vinegar
100ml maple syrup

Dukkah

160g hazelnuts
90g sesame seeds
20g cumin seeds
20g coriander seeds
2 tbs sea salt flakes
2 tbs dried thyme

METHOD

Jerusalem artichokes

- 1. Pre-heat Oven on Fan Plus at 200°C. Place duck fat in a Gourmet oven dish and allow to melt.
- 2. Carefully add Jerusalem artichokes to the dish and gently toss to coat. Season to taste and roast for 25 minutes.
- 3. Add remaining ingredients, stir to coat and roast for a further 15 20 minutes or until vegetables are dark golden and tender.

Dukkah

- 1. Pre-heat Oven on Fan Plus at 180°C. Spread hazelnuts onto a Baking tray and Roast for approximately 10 minutes until toasted. Cool briefly, then tip into a tea towel and rub the skins off.
- 2. Toast sesame, cumin and coriander seeds on a separate Baking tray until fragrant, approximately 5 minutes.
- 3. Coarsely crush hazelnuts, seeds, salt and thyme with a mortar and pestle and store in an airtight container until required.

To serve

1. Serve hot with a drizzle of maple syrup and a sprinkling of dukkah on top.