



Jerusalem Artichoke And Potato Gratin

Serves 4

Ingredients:

- 2tbsp butter
- 300g Jerusalem artichokes, sliced
- 400g potatoes, sliced
- 1 large leek, sliced
- 2 small onions, chopped
- 4 cloves garlic, minced
- 200ml double cream
- 300ml vegetable stock
- ½ tsp salt
- 4 slices of bread
- 50g oatmeal
- 35g toasted pumpkin seeds
- 50g melted butter
- 50g grated cheese

Method:

1. Preheat the oven to 180°C
2. Heat the butter in a pan
3. Add onions, leeks, garlic and ½ teaspoon of salt and cook for about 10 minutes on low heat
4. Add thinly sliced artichokes and potatoes and cook for another couple minutes
5. Add cream and stock and cook for further 10 minutes
6. Tear bread to bite size pieces
7. Mix with oatmeal, toasted pumpkin seeds, melted butter and cheese
8. Place artichoke mixture into the prepared baking dish
9. Spread the bread mixture on top
10. Bake for 30 minutes, until golden brown

