



Potato & Jerusalem Artichoke Bake

What to collect

| Ingredients | Equipment |
|---|----------------|
| 6 potatoes, peeled & sliced thinly | chopping board |
| 10 Jerusalem Artichokes, scrubbed & sliced thinly | knife |
| 300ml chicken stock | grater |
| 200ml cream | baking dish |
| 3 sprigs thyme | scales |
| 1 clove garlic, peeled & bruised | peeler |
| 50g parmesan cheese, grated | V slicer |
| 50g butter | |
| salt/pepper | |
| 2 pinches of nutmeg | |
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What to do

1. Preheat oven to 170C.
2. Slice potatoes and Jerusalem artichokes with a v slicer.
3. Place stock & cream in a saucepan and bring to the boil over medium heat.
4. Remove from heat, stir in thyme & garlic and set aside for 5 minutes.
5. Place a layer of potatoes on the bottom of the dish, slightly overlapping. Top with a layer of Jerusalem artichokes. Sprinkle with parmesan & a dot of butter. Continue layering, finishing with a layer of potato, parmesan & butter.
6. Remove garlic & thyme from cream mixture and pour over potatoes. Season, then sprinkle with nutmeg and scatter with thyme sprigs.
7. Bake for 45 minutes.
This is a Karen Martini Recipe.