

INGREDIENTS:

400g each Jerusalem
artichokes and potatoes

100ml double cream

50g grated Gruyere

50g home-made white
breadcrumbs

Sea salt

Freshly-ground black pepper

TIME: 45 mins

SERVING: 4 people



Peel the artichokes and potatoes, cut into thick rounds and steam for 20 minutes. Heat the oven to 200C gas mark 6. Mash the vegetables with plenty of salt and pepper and incorporate the cream. Turn into a gratin dish, sprinkle with the breadcrumbs and top with the Gruyere and bake for 12 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: