**Jerusalem Artichokes with Crispy Prosciutto**



**INGREDIENTS**

* 4 tablespoons olive oil
* 100g thinly sliced prosciutto
* 1kg Jerusalem artichokes
* Salt
* 120mls water
* 2 shallots
* 4 teaspoons mint leaves
* ½ lemon
* ¼ - ½ cauliflower
* Grated parmesan
* Rocket/roquette leaves

**INSTRUCTIONS**

1. Wash, scrub and slice Jerusalem Artichokes. Heat 1 tablespoon of the oil in a large frying pan over medium heat until shimmering. Add the prosciutto in a single layer (you may have to do this in batches) and cook until crisp, about 3 to 5 minutes.
2. Remove from the pan to a paper-towel-lined plate and let cool slightly. Crumble and set aside.
3. Cut cauliflower into small pieces and toss in a mixing bowl with enough olive to coat the pieces and salt and pepper. Spread onto a tray lined with baking paper.
4. Bake at 200°C for 25-30 minutes or until golden brown. Remove from oven and sprinkle with parmesan.
5. Return the pan to medium heat and add the remaining 1 tablespoon oil.
6. When the oil shimmers, add the Jerusalem artichokes, season with salt, and cook, stirring occasionally, until browned and almost fork tender, about 15 minutes. Peel and finely chop shallots.
7. Add the water, stir gently to release any browned bits from the bottom of the pan, and cook until the water evaporates and the artichokes are fork tender, about 3 minutes. Add the shallot and cook until golden, about 3 minutes more. Wash and finely shred mint leaves. Juice lemon.
8. Wash rocket leaves, drain well and then tear into small pieces.
9. Stir in the crumbled prosciutto, roasted cauliflower, rocket leaves, mint, and lemon juice, adjust the seasoning as needed, and serve immediately