



CHARRED BLACK SALSIFY

WITH SMOKED DILL CREAM



4–5



Tweezer tongs,
strainer

SERVES 2

- 5 thick black salsify roots
- ¼ cup (50 ml) heavy cream
- 1 small bunch dill
- 1 pinch confectioners' sugar
- lemon juice
- salt flakes

Let the fire burn to roaring flames.

Thoroughly wash off any soil from the black salsify roots and place them directly in the flames. Let char for about 10 minutes, turning them regularly.

Remove the roots from the fire and let cool slightly. Break off all the charred layer from the roots; it will flake off to reveal a beautiful, golden, well-cooked flesh.

Pour the cream into a saucepan or jar and add a large, hot ember to the cream. It will sizzle and sputter, and when the ember is cold, the cream will have a smoky aroma. Strain the cream through a fine-mesh strainer.

Set aside some of the dill to garnish and crush the rest well in a mortar. Stir in the smoked cream. Add the confectioners' sugar and season to taste with lemon juice and salt.

Arrange the black salsify roots on a plate with the smoked cream and garnish with dill.