



# JERUSALEM ARTICHOKE

"ROADKILL"



5–6



Dutch oven (or cast-iron pot),  
grill rack

## SERVES 3

- 2 ¼ cups (500 g) butter
- 1 lb. (500 g) Jerusalem artichokes
- salt
- 3 tbsp. red currant capers (see page 185) or regular capers

*You can use this technique on virtually any root vegetable (including potatoes) with the same delicious results. The trick is to confit your vegetables in butter until extremely tender—to the point where they become almost unmanageable—and then grill or fry them, making them crispier and tastier than ever.*

Let the fire burn until intense embers form. Place your Dutch oven or cast-iron pot on the embers, add the butter, and let it melt.

In the meantime, use a wet sponge to scrub the Jerusalem artichokes clean of all dirt and impurities. Add to the pot and cook for 30 minutes. Keep an eye on the pot throughout this time, and adjust the embers underneath so that the butter remains at a simmer around the Jerusalem artichokes. If the heat is too high, it will burn.

When the Jerusalem artichokes are tender, remove the pot from the fire and position a grill rack about 6 inches (15 cm) above the embers. Take the Jerusalem artichokes out of the pot, one at a time, and flatten with a spatula. Place the flattened Jerusalem artichokes on the hot rack and brown well on each side.

Arrange the Jerusalem artichokes on a plate, season them well with salt, and sprinkle with the capers.