

JERUSALEM ARTICHOKE CREAM WITH TRUFFLE OIL ? VALENTINE'S DAY / STARTER



Ingredients (For 2 lovebirds)

- 300 g Jerusalem artichokes
- 1 dl crème fraîche
- 1 tbsp truffle oil
- Chervil (or chives)
- Toasted sesame seeds
- Salt
- Pepper
- Burgundy truffle strips, to garnish

Preparation:

Wash the Jerusalem artichokes, without peeling them, and cook them in salted boiling water until they are tender.

Once cooked, immerse them in a large bowl of iced water.

Peel them and blend them with the cream and truffle oil.

Reheat the mixture briefly, and season with salt and pepper.

Blend the mixture with an immersion blender until foamy.

Serve in bowls and garnish with a few drops of truffle oil and the truffle strips, chervil and sesame seeds.

