



Jerusalem artichoke blinis with a poached pear and walnut salad (makes 15 small blinis)

- 350g potatoes, peeled and cut into chunks
- 400g Jerusalem artichokes, peeled and cut into chunks
- 100g spelt or rice flour
- 4 eggs, separated
- 1 tsp swiss vegetable bouillon
- 1 Tbsp almond butter
- 2 pears, peeled and sliced, steamed for a few minutes
- 8 walnuts, cracked
- green salad
- olive oil, Herbamare salt, pepper

To make the blinis, steam potatoes and Jerusalem artichokes until soft, strain and pass through a fine sieve or ricer. Leave to cool. Add the flour, beaten egg yolks, almond butter, swiss bouillon to the artichoke mix. Whisk the egg whites and fold into the artichoke mix, season with salt and pepper if necessary. Heat the pan with a little olive oil, spoon in some of the blini mix, cook over low heat for a few minutes on each side until golden and repeat with the rest of the mix.

To assemble, put 2 blinis in each plate, scatter salad, walnut and pears over the blinis and drizzle with olive oil, season with salt and pepper. Serve immediately.



page 1