

# Roasted Jerusalem Artichoke Dip

Workstation:

## Equipment

Food processor  
Baking tray  
Chopping boards  
Non slip mat  
Knives  
Tongs  
Skewer  
Large bowl  
Measuring spoons

## Ingredients

80 ml olive oil  
1 tsp salt  
½ tsp chilli flakes  
½ tsp allspice  
500 grams Jerusalem artichoke  
1 tbsp lemon juice  
Freshly ground pepper to taste

## Method

1. **Preheat** oven to 180°C
2. **Line** a baking tray with baking paper
3. **Wash** and **slice** the artichokes
4. **Combine** 2 tablespoons of olive oil, salt, chilli flakes and allspice in a large bowl
5. **Add** the artichoke slices and toss to combine evenly
6. **Spread** the artichokes onto the lined baking tray in a single layer (drizzle with any oil mixture remaining in the bowl)
7. **Roast** the artichokes until golden and tender (test with a skewer)
8. **Remove** from the oven and allow to cool for 5 minutes
9. **Transfer** the artichokes and any roasting juices from the tray to a food processor until almost smooth
10. **Add** the lemon juice and process again until almost smooth
11. With the motor running, gradually **add** remaining 2 tablespoons of olive oil to make a smooth and creamy dip
12. **Taste** and add a little more salt, pepper or lemon juice, if necessary
13. **Serve** with a drizzle of olive oil and a sprinkle of chilli flakes