

# Roasted Jerusalem Artichoke Chips

Workstation:

## Equipment

Measuring spoons

Chopping board

Non slip mat

Knife

Large bowl

Small bowl

Pastry brush

Paper towel

Baking tray

## Ingredients

350gram jerusalem artichokes

1 tbsp honey

1½ tbsp melted butter

1 tbsp finely chopped rosemary

2 grinds of salt

2 grinds of black pepper

## Method

1. **Preheat** the oven to 200C.
2. **Line** a tray with baking paper.
3. **Wash** the jerusalem artichokes and **slice** into 1 centimetre discs.
4. **Leave** the artichoke pieces in water until ready to cook them.
5. **Remove** from the water and pat dry.
6. **Place** artichokes on the lined tray, spreading evenly without any overlapping.
7. **Melt** the butter in a small bowl
8. **Combine** the honey, pepper and rosemary with the butter
9. **Using** a pastry brush, douse each slice of artichoke with the honey and butter mixture.
10. **Drizzle** any remaining liquid over the artichokes and season with salt
11. **Roast** the artichoke for 12 minutes or until cooked
12. **Leave** the artichokes to cool on the hot tray for 10 minutes before serving