



DENHAY



Unsmoked Streaky Bacon with Jerusalem Artichokes, Lemon and Garlic

The uniquely nutty flavour of Jerusalem artichokes proves a wonderful accompaniment to the Denhay bacon with garlic and lemon. Wonderful for winter days and nights.

Ingredients

1 lemon
2kg Jerusalem artichokes
2 ½ tbsp olive oil
40g butter
150g Denhay unsmoked streaky bacon
2 large cloves of garlic, finely chopped
2 tbsp chopped fresh parsley

Preparation time 30 minutes

Cooking time 20 minutes

Serves 8 people

Method

Finely grate the zest from a lemon onto a plate, cover with cling film and set aside for later. Halve the lemon, squeeze out the juice and put the juice and lemon halves into a bowl with plenty of cold water. Peel the artichokes, cut away the ends, then cut into two (if they're very long). Trim a little from each end to give barrel-shaped pieces, then drop them into the lemony water as you go to stop them discolouring.

Heat 2tbsp of the oil and half the butter in a large saute pan or deep frying pan over a medium heat. Drain the artichokes, dry them well and add to the pan and sprinkle with ½ tsp salt. Partially cover the pan with a lid and leave to part-steam, part-fry for 15-20 minutes until just tender, turning regularly. Don't cook them too fast or handle them too roughly – they may collapse.

Meanwhile cut the Denhay bacon into lardons. 5 minutes before the artichokes are cooked, heat the remaining olive oil in a large frying pan. Add the bacon and fry gently until just turning golden. Add the garlic and leave to cook for a few seconds, then stir in the remaining butter, reserved lemon zest and parsley.