



ROASTED JERUSALEM ARTICHOKES WITH APPLE 8 DRIZZLE

Any vegetable can be substituted



APPLE 8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.

Serves: 4

Prep Time: 10 min

Cooking Time: 35 min

Ingredients: 1 lb Jerusalem artichokes
3/4 cup olive oil
2 tbsp dried thyme
1 tbsp minced garlic
Sea salt to taste
Apple 8 vinegar for drizzle

Method

- Preheat the oven to 350°F.
- Line a baking sheet with parchment paper.
- Scrub Jerusalem artichoke tubers and cut out eyes. Cut tubers into 1-inch pieces.
- Mix olive oil, thyme, garlic, and sea salt together in a large bowl; add Jerusalem artichoke pieces and toss to coat. Arrange coated pieces in one evenly-spaced layer on a baking sheet.
- Roast in the preheated oven until Jerusalem artichokes are tender, 35 to 45 minutes.
- Finish by drizzling Apple 8 Vinegar.

