Baked Gnocchi with Jerusalem Artichoke Cream

**Oven 210oC**

Ingredients

800g Jerusalem artichokes, trimmed, washed and scrubbed

500ml Milk

1 tin Evaporated Milk

1. Start by scrubbing the artichokes and bringing the milks up to the boil
2. Cut the artichokes into chunks and cook in the milk for 20 mins.

5-6 potatoes (1kg) boiled and cooled.

2 eggs lightly whisked

2 cups plain flour (plus a little for hands and sprinkling on the bench but no more than a half cup)

¼ cup grated parmesan

½ tsp salt and pepper plus a little for topping after baking.

Sprinkle of Paprika

Method

1. Cook
2. Take the cold potatoes and put them through the ricer into a large bowl
3. Add the egg and stir with a wooden spoon until combined
4. Add half the flour and parmesan and keep mixing, adding in batches until well combined a dough is formed
5. Turn onto a lightly floured surface and divide into equal portions
6. Roll each portion into a log about 20cms long and cut into 2cm pieces.
7. Put the pieces onto a platter and dust with a little extra flour so they don’t stick together. If the mix is sticky add more flour as you roll. Repeat until all the dough is cut.
8. Put the gnocchi into 1 or 2 deep trays ready for the artichoke cream.  *In a single layer with a little space between*
9. Pass the hot milk and artichokes through a strainer into a bowl
10. Blend the artichokes with half of the cooking liquid and add back the remaining liquid before covering the gnocchi equally with the creamy mixture.
11. Bake for 20 mins
12. Remove from the oven and sprinkle some paprika on the top before serving.