SUNCHOKE DUMPLINGS WITH BASIL PESTO

**Ingredients**

250g sunchokes (Jerusalem artichokes), peeled

1/2 teaspoon salt

2 Tablespoons sliced spring onions.

1 large egg

1 cup plain flour

2 Tablespoons butter

1 Tablespoon olive oil

**Method**

Scrub sunchokes; peel if desired; cut into chunks.

Place in saucepan; cover with water; bring to a boil; cook for about 20 minutes or until tender.

Mash the tender sunchokes; Add salt, spring onions, and egg,

Slowly stir in flour, adding flour until dough is smooth but sticky.

Fill large saucepan with salted water; bring to a boil. Using lightly oiled teaspoon, drop sunchoke paste in water. As dumplings rise to the top; remove to a medium sized bowl; toss with pesto. Recipe below.

**BASIL PESTO**

60g parmesan cheese, grated

¼ cup pumpkin seeds

2 cups basil, tightly packed

3 cloves garlic

1 lemon, juiced (2 Tbsp)

¼ cup olive oil (+ a little if thick)

**Method**

Put everything in the food processor apart from the olive oil. Blend it until chunky. Start drizzling the oil into the processor as it blends the pesto. If you need a little more (pesto may be too thick) and add it 1 Tbsp at a time.