

Roast potatoes and Jerusalem artichokes with lemon and sage

Serves 4 – 6

500g Jersey Royals or other small potatoes

500g Jerusalem artichokes

4 garlic cloves, crushed

50ml olive oil

2 tbsp roughly chopped sage

1 tsp salt

½ tsp black pepper

1 lemon

250g cherry tomatoes

170g Kalamata olives, pitted

2 tbsp roughly chopped flat-leaf parsley

Preheat the oven to 200°C/Gas 6. Wash the potatoes well; put them in a large saucepan and cover with plenty of salted water. Bring to the boil and simmer for 20 minutes, until semi-cooked. Drain, cool slightly and then cut each potato in half lengthways. Put them in a large roasting tray.

Wash the Jerusalem artichokes, cut them into slices 5mm thick and add to the potatoes. Add the garlic, olive oil, sage, salt and pepper. Mix everything well with your hands and put into the oven.

Meanwhile, thinly slice the lemon and remove the pips. After the vegetables have been roasting for about 30 minutes, add the sliced lemon, stir with a wooden spoon and return to the oven for 20 minutes. Now add the cherry tomatoes and olives, stir well again and cook for a further 15 minutes.

Remove from the oven and stir in some of the chopped parsley. Transfer to a serving dish and garnish with the remaining parsley.