Fried Jerusalem artichoke with hard cheese DŽIUGAS®



Ingredients

2 handfuls	grated cheese DŽIUGAS
20 g	of butter
1 tablespoon	of flour
1/2 l	of milk
according to taste	salt
according to taste	ground black pepper
700 g	Jerusalem artichoke tubers
700 g	of thin sliced smoked pork belly

Preparation

Wash the Jerusalem artichokes cleanly and peel them with a knife, cut the peel as thin as possible. Wrap each tuber in a piece of pork belly.

Melt the butter in a pan and fry a spoonful of flour. Gradually add the milk and heat while stirring until the sauce thickens (pour only that much of milk so that the sauce is not too thick). Season with a little salt (taking into account the salinity of the pork belly).

Put the wrapped Jerusalem artichokes in a single layer in a baking dish and pour the sauce.

Sprinkle profusely with grated cheese and ground pepper. Bake in an oven for about half an hour or until the fries remain a little hard at a temperature of 210 degrees. It is important not to overcook so that they won’t turn sluggish, so towards the end of baking you should have a taste.

Eat with fresh salads.

Bon appetite!