

Carpaccio di Topinambur / Sunchoke Carpaccio  
Recipe Courtesy of Mario Batali Cooks! App

Here's my version of Le Verdure's dish - more or less identical except I like to add a little citrus.

- 1 grapefruit
- 1 small bunch parsley, leaves only  
(about 1/2 cup)
- ¼ cup sliced blanched almonds
- 2 garlic cloves
- 1 pound firm sunchokes,  
scrubbed with skin on
- 2 tablespoons extra-virgin olive oil,  
plus more as needed
- Coarse sea salt, to taste
- Freshly ground black pepper, to taste



Zest entire grapefruit into a small bowl.

Tear parsley leaves from bunch and add to zest. Add sliced almonds. Grate garlic into bowl with microplane. Season with coarse sea salt and set aside.

Remove abrasions from sunchokes with a pairing knife . Using a Japanese mandoline, thinly slice the sunchokes.

Transfer sunchoke slices to a large bowl and dress with juice from 1/2 grapefruit. Season with salt and freshly ground pepper and drizzle with extra-virgin olive oil. Toss well (be sure to coat the sunchokes well, to prevent oxidation).

Add a drizzle of extra-virgin olive oil to the almond gremolata. Lay out slices of sunchoke overlapping on a plate. Mix almond gremolata and strew over sunchoke carpaccio. Serve immediately.

Mario Batali: One of my favorites spots in Eataly is Le Verdure, where every dish we put out is vegetarian. We even feature a vegetable butcher there, where we'll peel, chop and prep your veggies so you don't have to.

Right now one of the veggies we're featuring are sunchokes. Sunchokes, also known as Jerusalem Artichokes, are not from Jerusalem, nor are they like an artichoke bloom. They are like a cross between a rutabaga, potato and water chestnut. When it comes to this salad, their toothsome bite combined with crunchy chopped almonds are dreamy.