Sunchoke Puree

Ingredients

- ½ lb to 1 lb of sunchokes
- 1 tablespoon of butter
- ⅓ to ½ cup of heavy cream
- A pinch of sugar
- Salt and white pepper

Directions

1. Peel the sunchokes and immediately place in boiling salted water.
2. Simmer until very soft, for about 12 minutes.
3. Remove the sunchokes from the water and blend them until completely smooth.
4. Return to the stove and add the heavy cream.
5. Re-heat and whisk in butter for extra creaminess.
6. Add a small pinch of sugar and simmer for 2 minutes.
7. Season with salt and white pepper, to taste.