

## Sunchoke Pudding with Shaved Parmesan and Bacon paired with Davis Estates Pinot Noir

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### INGREDIENTS:

1½ cups Sunchoke, washed and sliced very thin  
⅓ cup sunchoke, washed and sliced paper thin for frying (optional garnish)  
1 tablespoon olive oil  
Salt and black pepper to taste  
Whole milk as needed

### SERVES: 4

1½ teaspoons Ultra Sperse 3  
⅛ teaspoon Xanthan Gum  
a small pinch Lamba Carrageenan  
2 tablespoons cooked bacon crumbled  
Fresh shaved Parmesan as needed  
¼ cup toasted chopped hazelnuts  
4 sunflower sprouts

### METHOD:

#### Sunchoke Pudding with Shaved Parmesan and Bacon

- In a small sauté pan over medium-high heat, add the olive oil and sliced sunchoke. Cook for about 5 minutes, stirring occasionally, without browning. Season lightly with salt and black pepper.
- Add enough whole milk to just cover the sunchoke. Bring to a simmer, reduce heat to medium-low, and cook for 15-20 minutes, until the sunchoke are very tender.
- Strain the sunchoke, reserving the cooking milk. Transfer the sunchoke to a blender and blend until smooth, adding reserved milk a little at a time as needed to help the purée blend smoothly.
- With the blender running, add the Ultra Sperse 3, xanthan gum, and lambda carrageenan. Blend until completely smooth and homogeneous.
- Transfer the pudding to a container and refrigerate until chilled and set, at least 1 hour.
- Preheat fryer or heavy pot of neutral oil to 350°F.
- Fry the reserved paper-thin sunchoke slices until golden brown and crisp, about 1-2 minutes. Remove, drain on paper towels, and season with salt.
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#### To Finish

To serve, spoon chilled or gently warmed sunchoke pudding onto plates. Finish with crispy sunchoke, crumbled bacon, shaved Parmesan, toasted hazelnuts, and sunflower sprouts. Serve immediately with a glass of Pinot Noir.