



# Testarossa Vineyards

## Grilled Prawn Bruschetta with Sunchoke Purée Paired with our Sleepy Hollow Vineyard Chardonnay

Sunchokes, also known as Jerusalem artichokes are small, knobby tubers that are slightly sweet with a mild taste of an artichoke.

### Sunchoke Purée

6 c. water

1 <sup>3</sup>/<sub>4</sub> lb sunchokes, peeled and set in acidulated water (lemon juice mixed in water)

2 garlic cloves, smashed

2 lemons, zested and juiced, separately and kept divided

salt & pepper

2 T. extra virgin olive oil

Place sunchokes, one garlic clove, juice and zest of one lemon and a pinch of salt in a pot, cover with water and set over high heat. Boil for 35-45 minutes until the sunchokes are very tender. Drain sunchokes, reserving 1/4 c. of the cooking liquid. Place sunchokes, cooking liquid, remaining juice and zest of lemon, garlic clove and salt in a food processor and process until completely smooth. Add olive oil, salt and pepper to taste, process to blend, and set aside.

### Grilled Prawns

1 lb large prawns, peeled, deveined and sliced in half from head to tail

2 lemons, zested and juiced, separately and kept divided

1 T. olive oil, plus more for brushing the bread

salt & pepper to taste

4 T. honey (preferably chestnut honey)

16-20 slices of a sourdough baguette

1 c. pea shoots or pea tendrils, washed and roughly chopped

Place prawns, juice and zest of lemons, olive oil and salt and pepper in a bowl and let sit for 10-15 minutes. Prepare grill to medium-high heat (you may sauté the shrimp if you prefer). Brush the bread with olive oil, grill on both sides until lightly golden. Set aside. Grill shrimp until opaque about 30 seconds to 1 minute on each side.

Assemble bruschetta by placing a spoonful of sunchoke purée on top of toast, top with a shrimp and a few pea shoots.

Pour a glass of our Sleepy Hollow Vineyard Chardonnay and enjoy!

Makes 16-20 bruschetta

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