



**READY TO COOK**  
BY HARRIS FARM

# IMPERFECT SWEET POTATO, SAGE AND GRUYERE GRATIN



PREP  
**30 min**



COOK  
**45 min**



SERVES  
**4**

## INGREDIENTS:

- > 1kg Imperfect Sweet Potatoes
- > 1 Brown Onion
- > 3 Garlic Cloves
- > 150g Gruyere
- > 150g Parmesan
- > ½tsp Nutmeg
- > ½tsp Cayenne Pepper
- > ¼ Bunch Sage

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 40g Butter
- > 2 Tbsp Flour
- > 2 Cups Milk
- > Salt and Pepper
- > Olive Oil

# METHOD - GET COOKING!



**1** Preheat the oven to 180°C. Finely slice the onion, garlic and chop the sage.

In a hot pan, drizzle olive oil and sauté the garlic, onion and sage for 3-5 minutes until soft.

**2** Wash the sweet potatoes well, then dry and cut into ½ cm thick slices. Place in a pot with salted water and bring to the boil. Turn down the heat, simmer and cook for 10 minutes.

The sweet potato should still be firm, drain well, spread on a tray and let dry with its own heat.

**3** In a small hot saucepan on high heat, add the butter and once melted add the flour to make a paste. Cook for 1 minute, then slowly add milk while whisking and once it starts to bubble turn down to a low heat.

Add the grated parmesan, ¾ of the gruyere, garlic onion mixture, cayenne pepper, nutmeg and season with salt and pepper. Cook for another 5 minutes until well combined and thickens.

**4** In a medium size deep tray, place the sauce first and then place the sweet potato slices vertical into the sauce. Sprinkle the remaining gruyere and a bit more parmesan.

Place into the oven and cook for 45 minutes until golden. Remove from the oven and let it rest for 10 minutes before serving.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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