

SWEET POTATO GRATIN

INSPIRED BY YOTAM OTTOLENGHI



SERVES

4



METHOD

BAKE



MINUTES

70



DIFFICULTY

2/10



MAKES 4 INDIVIDUAL SERVINGS

4 large sweet potatoes (about 3½ lb, 1.5 kg)

4 tbsp coarsely chopped sage

4 cloves crushed garlic

4 scallions, thinly sliced

2 tsp coarse sea salt

½ tsp ground black pepper

1 cup (250ml) heavy whipping cream

2 tbsp pumpkin seeds (optional)

1 tbsp chopped sage

4 prince baking molds

preheat oven 400°F

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Peel sweet potatoes, rinse, and dry.

Using a mandoline or a knife, cut sweet potatoes into thick slices (¼", 5mm).

In a bowl mix together: sweet potatoes, sage, crushed garlic, scallion slices, salt, and pepper.

Arrange sweet potato slices in the molds (try to pack them in tight standing up next to each other). Throw any garlic, sage, or scallion remaining in the bowl over the potatoes.

Cover the molds with aluminum foil, place in the oven, and bake for 45 min.

After baking remove the foil, pour heavy whipping cream over the potatoes in each mold and roast for another 25 minutes at 400°F.

Potatoes should be totally soft when finished.

Garnish with the remaining 1 tbsp chopped sage and sprinkle with scallions, and roasted pumpkin seeds.

Enjoy!