



# SWEET POTATO TOASTS WITH RICOTTA, SEASONAL BERRIES, ALMOND & HONEY

This recipe uses your Kleva Safety Slicer™ to create the sweet potato base for the toast. A healthier option than bread, you can enjoy these not only at breakfast but any time of day. Add your favourite sweet or savoury toppings and enjoy.



Serves: 4



Prep: 10min  
Cook: 20min



Dial: 5



Red: OFF  
Green: OFF

## Ingredients

- 2 medium sweet potatoes, washed
- 1 Tbsp unsalted butter, melted
- ½ cup ricotta
- ½ punnet raspberries
- ½ punnet of blueberries
- 2 Tbsp sliced almonds
- Honey, to taste

*Hints and Tips: Mix and match toppings according to your tastes, if you prefer savoury flavours, top sweet potato toast with sliced avocado, feta, basil and lemon, or add sliced banana, coconut and honey. The avocado and banana can be sliced in your Kleva Safety Slicer™*

## Method

1. Preheat the oven to 230°C.
2. Cut sweet potatoes in half, place upright (vertical) in your Kleva Safety Slicer™ and slice with both red and green buttons in the OFF position, with dial on 5.
3. Combine the sweet potatoes and melted butter in a medium bowl and toss gently to coat. Spread them out on a baking tray and roast, flipping halfway through, until lightly browned and tender when pierced with a knife, about 20 minutes. Remove the sweet potato toasts and transfer to 4 plates.
4. Top the toasts with the ricotta, berries and almonds and drizzle with honey. Serve immediately.

