

# SWEET POTATO PURRE

2 Portions | Preparation time 30 min

## INGREDIENTS

2 sweet potatoes

15 g of butter

200 ml cream 30%

1 teaspoon of sea salt

Nutmeg

White pepper

## INSTRUCTION

Sweet potatoes are peeled and washed. Then cut them into smaller pieces, put them into the pot, pour over with water, add salt and cook. Cook them for about 15 minutes after boiling until they are soft.

After boiling the sweet potatoes, drain off and put into a dish in which you will them. Add butter, cream, a pinch of nutmeg and a pinch of white pepper. Then blend and combine the ingredients until a smooth mass is obtained.

## PURCHASE LIST

2 sweet potatoes

Cream 30%

Butter

Nutmeg

White pepper