

RECIPE



SWEET POTATO TARTE TATIN WITH 3 PREPARATIONS OF ORANGE

10 servings

750 gr Sweet Potato Diced
10 sheets Puff pastry
200 gr Sugar
2 Oranges

2 tbsp. Hazelnuts
1 litre Orange flavoured ice cream
Mint

1. Heat the sugar and a little bit of water in a saucepan on a low heat until the mixture turns brown. Add water so to get a thick caramel.
2. Meanwhile, fry two thirds of the sweet potato golden brown and crispy.
3. Lightly grease the baking moulds and distribute the caramel over the moulds.
4. Then place the puff pastry over the moulds and fold the sides around the sweet potato.
5. Bake the tarte tatin golden brown and cooked at 180 °C for about 15 minutes. Remove the tarts from the oven and allow the tarte tatin to cool slightly. Distribute the tarte tatins evenly on an oven shelf.
6. Toast the hazelnuts for about 6 minutes until golden brown and chop coarsely.
7. Peel the oranges and cut the skin, without the white, into thin strips and preserve it in the sugar.
8. Then cut the orange into segments and keep separate.
9. Serve.