



Sweet Potato Pancakes with Spice Cream and Raspberry Sorbet

⌚ 60–90 Min   

Ingredients 4 Portions

♦ = Kotányi Produkte

For the Batter

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| 700 g | Sweet potatoes |
| 3 pcs. | Eggs, separated |
| 200 g | Flour, smooth and sifted |
| 150 ml | Milk |
| 50 g | Butter, melted |
| 1 tbsp. | Honey |
| 2 tbsp. | Nuts, chopped (walnuts, hazelnuts or almonds) |
| 2 tsp. | Whitestone baking powder |
| 2 tsp. | ♦ Bourbon Vanilla Sugar |
| 0.5 tsp. | ♦ Nutmeg, Ground |
| 0.5 tsp. | ♦ Cinnamon, Ground |
| 1 Pinch | ♦ Sea Salt, Coarse |

For the Cream

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|----------|----------------------------|
| 150 g | Curd |
| 50 g | Whip cream |
| 2 tbsp. | ♦ Bourbon Vanilla Sugar |
| 0.5 tsp. | ♦ Cinnamon, Ground |
| 90 g | Butter for frying |
| 4 | Scoops of raspberry sorbet |
| | Powdered sugar for dusting |

- 1 Preheat the oven to 220 °C. Place the sweet potatoes on a baking sheet lined with parchment paper and bake until very soft. Remove from the oven, allow to cool and squeeze the flesh through a kitchen towel (drained weight 320 g).
- 2 Reduce the oven temperature to 180 °C.
- 3 In a bowl, combine the flour, baking powder, cinnamon and nutmeg with a good pinch of salt. In a second bowl, combine the egg yolks, milk, vanilla sugar, honey and melted butter. Then combine both mixtures. Add the mashed sweet potatoes as well as the nuts and form a very smooth dough.
- 4 Whip the egg whites to form stiff peaks. Then carefully fold the egg whites into the potato mixture and set aside.
- 5 Heat butter in a coated pan and add the dough with a tablespoon (approx. 2-3 tablespoons per pancake). Fry for about 3 minutes on both sides. Flip carefully.
- 6 Place the finished fritters on a baking tray lined with parchment paper and bake in the oven for about 5 minutes.
- 7 For the cream, combine the curd with the whipped cream, bourbon vanilla sugar and cinnamon to form a smooth cream.
- 8 Arrange the sweet potato pancakes on a plate. Add the cream on top as a topping, dust with icing sugar and serve the scoop of sorbet separately.

