

Sweet Potato Pancakes with Spice Cream and Raspberry Sorbet

60–90 Min

Ingredients 4 Portions

= Kotányi Produkte

For the Batter

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

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

Preparation

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.

