



# 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.

