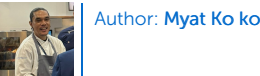















Sweet potato cake with cheese filling

Cuisine: South-East Asian
Food category: Desserts



Program steps

Preheating: 190 °C

| | | | | | | | | | | |
|---|--|---|---|---|-------|---|----|---|---|---|
| 1 |  Steaming | |  Termination by time |  00:15 | hh:mm |  99 | °C |  50 | % |  |
| 2 |  Hot air |  100 % |  Termination by time |  00:10 | hh:mm |  190 | °C |  100 | % |  |

Ingredients - number of portions - 10

| Name | Value | Unit |
|------------------------|-------|------|
| Purple sweet potatoes | 500 | g |
| cheddar cheese | 100 | g |
| All purpose flour | 120 | g |
| Sugar | 30 | g |
| Salt | 10 | g |
| Roasted sesame seeds | 20 | g |
| clarified butter | 50 | g |
| olive oil for greasing | 30 | ml |

Directions

Peel and slice the sweet potatoes and steam for 15 minutes.
Mash the sweet potato, add sugar, salt, flour and clarified butter, and knead into smooth.
Shape the sweet potato mixture into ball and stuffed with cheddar cheese.
Place all the sweet potato ball on vision frit and spray with cooking oil.
Fried about 10 minutes. Once ready sprinkle with roasted sesame seeds and serve.

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

| Nutritional value of one portion | Value |
|----------------------------------|---------|
| Energy | 82.5 kJ |
| Carbohydrate | 0.1 g |
| Fat | 8.5 g |
| Protein | 2.5 g |
| Water | 0 g |

Recommended accessories

