

Honey-roasted sweet potato

Cuisine: Other

Food category: Vegetables



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Company: Retigo

Program steps

Preheating: 175 °C

| | | | | | | | |
|---|---------|-------|---------------------|-------------|--------|-------|--|
| 1 | Hot air | 100 % | Termination by time | 01:00 hh:mm | 175 °C | 100 % | |
| 2 | Hot air | 100 % | Termination by time | 00:20 hh:mm | 195 °C | 100 % | |

Ingredients - number of portions - 4

| Name | Value | Unit |
|--------------|-------|------|
| Sweet potato | 1 | kg |
| honey | 120 | g |
| chili pepper | 1 | pcs |

Directions

Place the whole, unpeeled sweet potatoes on a baking sheet. Bake until tender throughout.

Once out of the oven, Let cool to room temperature.

Cut the sweet potatoes into large, irregular chunks.

Gently heat the honey with the chili to infuse the flavors.

Arrange the sweet potato pieces on a baking sheet lined with parchment paper. Drizzle generously with warm honey (and chili pepper if desired).

Season with salt and pepper before serving.