

Chocolate sweet potato fudge |

Recipe for 4 servings

Description

A quick and easy technique, accessible to everyone, surprise the people around you.

Note

Of course, the sweetness of sweet potatoes goes well with chocolate.

Ingredients

Fudge

- 300 Gr Sweet potatoes
- 125 Gr Dark chocolate
- 25 Gr Cocoa powder
- 4 Tbsp Agave syrup

Preparation

- Preparation time **45 mins**
- Resting time **240 mins**

Réalisation

Place the chocolate in a bain-marie to melt.

Cooking the sweet potato

Peel and dice the sweet potato, then place in a pan of cold water and bring to the boil.

Make sure that the potato is cooked through; you should be able to easily pierce the potato cubes with the blade of a knife. When the potatoes are cooked, drain well and pour into the bowl of a blender.

Add the melted chocolate and blend until smooth.

Assembly and finishing

Line a cake tin with cling film, pour in your fudge mixture and place in the fridge, ideally for four hours.

If you prefer, you can use individual molds, which will take less time to cool.

Once chilled, sprinkle the fudge lightly with cocoa powder.

You can enjoy the Fudge with agave syrup.

Bon appétit!