

Golden sweet potato pancake with spicy mayonnaise |

Recipe for 12 tapas

Description

A gourmet recipe that will delight everyone, BBQ, Brunch, Summer or Winter.

Note

You can substitute yellow potatoes for the sweet potato.

Sriracha sauce is not a must in mayonnaise if you don't like spicy dishes.

Ingredients

Sweet potato galette

- 450 Gr Sweet potatoes
- 90 Ml Cream 35%
- 120 Gr Flour
- 225 Gr Swiss cheese
- 3 Unit(s) Egg
- 2 Unit(s) Eggs yolk
- Salt and pepper

Spicee mayonnaise

- 1 Unit(s) Eggs yolk
- 1 Tsp Dijon mustard
- 1 Tbsp Lemon juice
- 100 Ml Canola oil
- 1 Tsp Sriracha sauce
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Peel and dice the potatoes.

Galettes

Plunge the potatoes into cold, salted water and bring to the boil. Allow an average of 12-15 minutes, depending on the size of your cubes. Once cooked, drain, place in a bowl and mash.

Add the cream, flour, cheese, egg and yolk, salt and pepper. Mix well and heat a frying pan with a dash of olive oil.

Form patties in the frying pan, and once golden, turn them over.

Place on a baking tray and flash in the oven for four minutes before assembling on the plate.

Spicee mayonnaise

Clarify the egg, mix the yolk with the mustard and leave to stand for five minutes. Stirring constantly with a whisk, add the oil very gradually. At the end, add the lemon juice and Sriracha sauce,

seasoning as required with salt and freshly ground pepper.

Bon appétit!