

## Scalloped Sweet Potatoes

- 3 medium sweet potatoes, about 2½ lbs.
- 1½ cups heavy cream
- 1 tablespoon thyme, chopped
- salt and pepper
- 2 cups shredded gruyere

1. Preheat the oven to 375°F. Grease baking dish.
2. Peel the sweet potatoes and cut into rounds about ¼-inches
3. Line the bottom of the baking dish with a layer of sweet potatoes. Drizzle about 2 tablespoons of cream over the potatoes. Sprinkle lightly with some of the thyme, then season lightly with salt and pepper.
4. Repeat the layers, making 7-10 layers. Pour any remaining cream over the top of the top layer. Cover the dish with foil and bake for 30 minutes. Remove the foil and continue to cook until the potatoes are tender and lightly browned on top, about 30 more minutes.
5. Remove the potatoes from the oven and sprinkle with the shredded gruyere. Change the oven to the broiler and return the dish to the oven. Bake until the cheese has melted and is bubbling, 3-5 minutes. Let sit for a few minutes before serving.

## Sweet Potato Gnocchi with Sage and Browned Butter

### For the gnocchi:

- 2 (1-pound) red-skinned sweet potatoes
- 1 (12-oz.) container fresh ricotta, strained for 2 hours
- 1 cup grated Parmesan cheese
- 2 teaspoons salt
- 2 1/2 cups (or more) all-purpose flour

### For the brown butter:

- 8 Tablespoons (1 stick) unsalted butter
- 1/4 cup loosely packed sage leaves
- 3 Tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Parmesan cheese, for serving

Prick sweet potatoes with a fork and microwave them until they're fork-tender. Cut them in half, and then scoop the flesh into a bowl. Thoroughly mash the sweet potatoes. Transfer 3 cups of the mashed sweet potatoes to a large bowl. Add the strained ricotta, stirring until combined. Stir in the Parmesan cheese and salt, and then start adding the flour, 1/2 cup at a time, until a soft dough forms. Shape the dough into a large ball.

Lightly flour a baking sheet and set it aside. Lightly flour your work surface and divide the dough into six equal portions. Take one portion and roll it on your work surface or between your hands until it's about 20 inches in length. Cut the dough into 20 pieces to form gnocchi then transfer them to the floured baking sheet. Repeat the rolling and cutting process with the remaining five pieces of dough.

Using the back of a fork, press gnocchi into the tines to form indentations. Bring a large pot of salted water to a boil. Add gnocchi to the boiling water, stir, and then let the gnocchi cook until they float back up to the top, about 1 minute. Toss the warm gnocchi with the prepared brown butter sauce. Garnish with Parmesan cheese and serve.

### Make the brown butter:

Melt the butter in a medium saucepan over medium heat. Cook the butter until it browns, about 3 minutes. Turn off the heat and add the sage leaves, allowing them to cook for 1 minute. Remove the brown butter from the heat and stir in the balsamic vinegar, salt and pepper. Serve immediately with the sweet potato gnocchi.

## Sweet Potato Casserole

### Ingredients:

- 3 1/2 to 4 cups sweet potatoes, mashed
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1/4 cup buttermilk\*
- 1/2 cup butter, melted
- For the topping:
- 1/3 cup flour
- 1 cup pecans, chopped
- 1/3 cup butter, melted
- 1 cup brown sugar, packed

Pre-heat your oven to 375 degrees. Grease a casserole dish (about 2 1/2 quart size)

Combine the sweet potatoes, sugar, eggs, vanilla, buttermilk and butter in a medium bowl using an electric mixer or by hand.

Pour into your casserole dish.

Bake at for 25-30 minutes. (Or if you want to make this dish ahead of time, cover and store in the fridge for up to 2 days. Take it out and bake uncovered.)

While it is baking, make the topping. Combine the flour, pecans, butter and brown sugar in a small bowl. When the casserole is done baking remove from oven and sprinkle topping over the top. Bake for an additional 10-15 minutes. You want a lightly browned, crunchy top.

Let it sit for about 30 minutes before serving.

## Baked Garlic Sweet Potato Fries

- 4 medium sweet potatoes, peeled and cut into matchsticks
- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper, to taste
- 5 cloves garlic, pressed
- 1/2 cup grated Parmesan
- 2 tablespoons chopped parsley leaves, for garnish

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

Place potatoes in a single layer onto the prepared baking sheet. Add olive oil and gently toss to combine; season with salt and pepper, to taste. Place into oven and bake for 35-40 minutes, or until golden and crisp, tossing occasionally.

Combine sweet potato with garlic and Parmesan.

Serve immediately, garnished with parsley, if desired.

## Sweet Potato Crusted Spinach Quiche

- 2 medium size orange sweet potatoes, peeled, finely sliced
- 400 g frozen blanched whole leaves spinach
- 2 garlic clove, finely chopped
- 1 large brown onion, finely chopped
- 2 tablespoon olive oil
- 4 eggs, size 6
- 200 ml almond milk or milk of your choice (3/4 cup)
- 1 pinch of ground nutmeg
- 1 handful grated cheese (1/4 cup)

Preheat oven to 200 C.

Grease a 9.5 inches round quiche ceramic dish with butter. Set aside.

In a saucepan under medium heat warm the olive oil. Add the chopped garlic and onion, stirring often to fry until golden brown.

Add the frozen spinach cover and reduce to low heat. Cook until the spinach is cooked through, soft and tender - about 15 minutes. Adjust with salt and pepper regarding taste.

Meanwhile peel the sweet potatoes and using a mandolin, finely slice the sweet potatoes and arrange the slices on the pie bottom first. Make sure you cover the bottom leaving no empty space. For the border, cut in half the sweet potatoes slices to create a 'flat' bottom it will hold better and create a beautiful border crust.

Using a spoon spread the cooked garlic spinach all over the sweet potatoes crust.

In another bowl beat the eggs, almond milk and nutmeg. Adjust with salt and pepper if desired.

Pour the egg mixture onto the quiche.

Add an handful of grated cheese on the top of the quiche if desired.

Cover the pan with foil paper and bake for 25 minutes - 35 minutes.