

Sweet potato mousseline with garlic

Ingredients

- **3** large sweet potatoes, peeled and diced
- **1 tbsp** butter
- **3** garlic cloves, crushed
- **4 tbsp** cream
- Salt and freshly ground pepper, to taste

Method

1. Cook the sweet potatoes in a large pan of salted water until tender. Drain in a colander, return them to the pan and mash.
2. Meanwhile, melt the butter without letting it brown. Add the crushed garlic and leave the garlic butter to cool.
3. Mix the garlic butter and cream into the mash. Blend with a hand blender or food processor until smooth and creamy.
4. Season with salt and freshly ground pepper.

EQUIPMENT

Knife, bowl, saucepan, colander, potato masher and a hand blender or food processor.