



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

SWEET POTATO TOAST

DESCRIPTION

This is an exciting gluten free option that substitutes sweet potato for normal bread. You can even cook the sliced sweet potato in a conventional toaster! The classic hollandaise sauce adds a touch of luxury and we like to make a little homemade harissa oil to accompany this dish. The harissa adds some gentle spice to the toast and is very quick and easy to assemble. To make harissa oil simply funnel a teaspoon of harissa paste into an oil bottle and shake thoroughly – keep refrigerated and use within 2-3 weeks.

25
mins

serves
4

INGREDIENTS

- 2 Sweet Potatoes
- 12 Heritage Tomatoes
- 100g Rainbow Chard
- 50g Samphire
- 125g Trewithen Dairy Cornish Butter
- 3 Egg Yolks
- 1/2 tsp Dijon Mustard
- 1/2 tsp finely diced garlic
- 1 tbsp Lemon Juice
- Pinch of Salt
- 6 drops of Tabasco
- 8 fresh Free Range Eggs
- 1 tbsp Harissa Oil
- 1 tbsp Za'atar
- A splash of cider vinegar

METHOD

Start by cutting your sweet potato into thin slices. Peel and then slice lengthways so that each piece is less than 1cm thick. Line them up on a baking tray drizzled with a little oil and bake at 180 °C for 15-20 minutes. Alternatively, you can simply toast them a few times in a normal toaster until the sweet potato starts to soften. Meanwhile, make a quick Hollandaise by melting some butter and pouring slowly into a blender or food processor containing beaten egg yolks, mustard, garlic, tabasco and salt.

Pour the butter in a slow steady stream whilst the eggs are being mixed until fully incorporated into a smooth sauce. Add a little lemon juice near the end and transfer your Hollandaise into a jug. To top the sweet potato toast pan fry your tomatoes, chard and samphire in a little oil for 2-3 minutes and prepare your poached eggs in some boiling water with a splash of cider vinegar. Drain your eggs and build your dish with toast first topped with heritage vegetables and poached eggs. Cover with a good dollop of Hollandaise sauce and some Za'atar.