



— ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ —

BAKED SWEET POTATOES WITH MISO YUZU BUTTER

Prep: 30min – Serves 2 - Easy

2 sweet potatoes (about 300g each)
100g butter, at room temperature
1 tsp miso paste
2 tsp yuzu juice (or lemon juice)
¼ tsp chili flakes
5 nori strips
black sesame seeds

1. Preheat the oven to 200°C fan.
2. Wash the sweet potatoes and prick a few holes into them with a fork. Microwave the potatoes on a high level for 7 minutes, turning them a couple of times.
3. Bake the sweet potatoes in the oven for approx. 15 minutes or until you can easily pierce a knife through them.
4. Meanwhile, prepare the miso butter: put the soft butter, miso paste, yuzu or lemon juice and chili flakes into a bowl and work to a smooth butter with a silicone spatula. Chill until needed.
5. Cut the nori into strips, using scissors.
6. Cut open the baked sweet potatoes, sprinkle with black sesame seeds, add a dollop of butter onto each sweet potato and springle with nori strips.

www.anneskitchen.co.uk

— ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ —