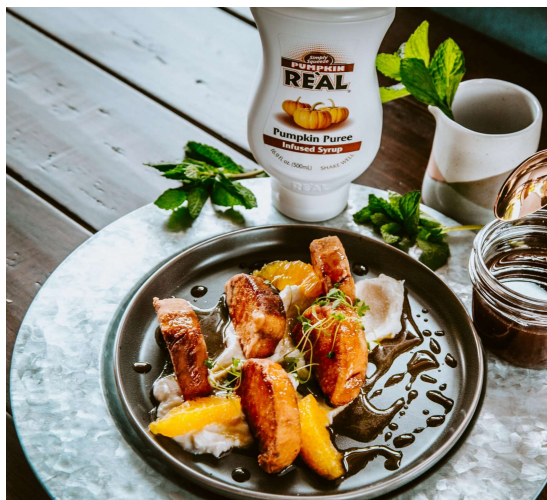




CULINARY

Crispy Sweet Potatoes

SERVES 4-6



INGREDIENTS

- 1 cup Pumpkin Reäl
- 1/4 cup pure maple syrup
- 1 Tablespoon apple cider
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 2 sweet potatoes
- 1 orange
- 2 cups rice flour
- 3 cups canola oil
- TK ricotta cheese
- Macadamia nuts, for garnish

GARNISH

DIRECTIONS

Preheat the oven to 400°F. Mix Pumpkin Reäl, maple syrup, apple cider, salt, and pepper together and refrigerate.

Meanwhile, roast sweet potatoes for 45 minutes. Cool completely in refrigerator.

Peel the orange and remove supremes (fruit between membrane) with a sharp knife.

Slice chilled sweet potatoes, and toss in rice flour.

Heat the oil in a pot over medium-high heat to 350°F. Fry the sweet potato slices for about 2 minutes, until crispy.

Divide ricotta among serving plates, then set sweet potatoes on top. Drizzle with Pumpkin Reäl-maple glaze. Arrange orange supremes on top and sprinkle with macadamias.