

Sweet Potato Bruschetta

Type: Starter **Serves:** 24-28 Slices **Recipe source:** Adapted from a recipe by *Sue Shepherd*.

Fresh from the garden: Sweet Potato, chives, parsley, coriander

Cooks Note: Soy nuts have be substituted for cashew nuts for our nut free policy

Serve as a dip with lavosh bread or pita crisps

Replace the sweet potato with a dry, sweet pumpkin such as butternut

Bake the sweet potato instead of boiling – you can use left-over roast sweet potato

<p>EQUIPMENT:</p> <p>chopping boards, knives, bread knife peelers saucepan, measuring cups and spoons, juicer, baking tray, colander, food processor, spoon bowls tongs</p> <p>TO SERVE:</p> <p>tongs, 3 serving plates</p>	<p>INGREDIENTS:</p> <p>800 g sweet potato 2 tbsp lemon juice 2 tbsp extra virgin olive oil 1 cup chopped herbs - chives, parsley and coriander 250 g fetta cheese (crumbled) $\frac{1}{2}$ cup soy nuts salt freshly ground black pepper 2 French loaves of bread</p>
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What to do:

1. Preheat the grill in the oven.
2. Half fill a saucepan of water and put on to boil
3. Peel and dice the sweet potato. Put in a saucepan, cover with water and boil for about 10 minutes or until soft. Drain in colander/strainer and set aside to cool.
4. Wash, dry and finely chop the herbs.
5. Juice the $\frac{1}{2}$ lemon (need 2 tablespoons juice).
6. Add the soy nuts to the food processor and pulse until chopped coarsely.
7. Add the sweet potato, lemon juice and olive oil into food processor also and pulse until combined but still has some texture.
8. Remove and put in a bowl. Stir through herbs and with crumbled fetta cheese. Season with salt and pepper.
9. Slice the bread into 1 cm slices. Place on a baking tray and grill until golden brown on one side.
10. Spread the toast slices with a thick layer of the sweet potato mix and garnish with extra herbs.

