

# Golden sweet potato pancake with spicy mayonnaise |

## Recipe for 12 tapas

### Description

A gourmet recipe that will delight everyone, BBQ, Brunch, Summer or Winter.

### Note

You can substitute yellow potatoes for the sweet potato.

Sriracha sauce is not a must in mayonnaise if you don't like spicy dishes.

### Ingredients

#### Sweet potato galette

- 450 Gr Sweet potatoes
- 90 Ml Cream 35%
- 120 Gr Flour
- 225 Gr Swiss cheese
- 3 Unit(s) Egg
- 2 Unit(s) Eggs yolk
- Salt and pepper

#### Spicee mayonnaise

- 1 Unit(s) Eggs yolk
- 1 Tsp Dijon mustard
- 1 Tbsp Lemon juice
- 100 Ml Canola oil
- 1 Tsp Sriracha sauce
- Salt and pepper

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

#### Setting up

Peel and dice the potatoes.

#### Galettes

Plunge the potatoes into cold, salted water and bring to the boil. Allow an average of 12-15 minutes, depending on the size of your cubes. Once cooked, drain, place in a bowl and mash.

Add the cream, flour, cheese, egg and yolk, salt and pepper. Mix well and heat a frying pan with a dash of olive oil.

Form patties in the frying pan, and once golden, turn them over.

Place on a baking tray and flash in the oven for four minutes before assembling on the plate.

#### Spicee mayonnaise

Clarify the egg, mix the yolk with the mustard and leave to stand for five minutes. Stirring constantly with a whisk, add the oil very gradually. At the end, add the lemon juice and Sriracha sauce,

seasoning as required with salt and freshly ground pepper.

**Bon appétit!**