

sweet potato in cardamom coconut cream sauce



Whether for brunch or as part of a sweet breakfast, my sweet potatoes in cardamom coconut cream sauce will leave you longing for more and more!

Ingredients

2 sweet potatoes

1/2 a cup of coconut cream

4 cardamom seeds

2 passion fruit

1/2 a teaspoon of ginger

1 tablespoon of orange zest

Method

Peel your sweet potatoes and put them to boil. Slice them into pieces that are 1/2 an inch thick and set them aside.

In a pan, add your coconut cream and let it simmer on low heat. Add the freshly crushed cardamom, orange zest and the ginger and mix them in. Add the thinly sliced sweet potatoes and let this simmer for about 5-10 minutes on low heat. Drizzle your passion fruit over it then serve.



SERVE WITH: with a beverage of choice or on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/sweet-potato-cardamom-coconut-cream-sauce/>