



## Recipes

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### Duchess Sweet Potatoes

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

1 lb. Sweet Potato , peeled , boiled

2 each Egg Yolks

3 Tbsp. Butter , melted

1/8 tsp. Nutmeg , ground

Kosher Salt , to taste

White Pepper , to taste

#### Directions:

1. Pre-heat conventional oven to 350°F.
2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.
3. In a bowl, combine potatoes, egg yolk, butter, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a large round tip (#8). Reserve refrigerated for assembly.