



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.