

# SWEET POTATO QUENELLES WITH BROWN BUTTER AND SAGE

There are few things more magical and delicious than the rich, nutty taste of brown butter and sage combined with comforting sweet potatoes, savory Parmesan cheese, spicy nutmeg, and freshly ground black pepper. Brown butter might sound like something fancy, but it couldn't be more simple to make. Brown butter can be spooned on top of just about anything, but when all you want is something comforting and delicious, this is your dish.

Prep time: 30 minutes

Cook time: 20 minutes

Serves 6



Boil or steam the sweet potatoes until completely tender. Blend the potatoes with an electric mixer or food processor until smooth. Transfer to a medium bowl and add the remaining ingredients. Mix to combine.

Preheat the oven to 350°F and bring a large pot of salted water to a boil.

Line a baking sheet with parchment paper, or aluminum foil, and butter a large baking dish with 2 tablespoons of butter. Using two spoons, make small football shaped dumplings (quenelles) and place them on the baking sheet.

When all the quenelles are formed, place 6 in a mesh sieve and lower them into boiling salted water. Quickly continue adding the remaining dumplings to the pot. When all the dumplings have been added, return the pot of water to a boil and cook for 2-3 mins, or until they rise to the top. Remove the quenelles with a sieve or slotted spoon and spread them out in the buttered baking dish. Place the baking dish in the oven and bake for 10 minutes.

## Dumplings:

1 pound sweet potatoes,  
peeled and cubed  
6 ounces fresh ricotta cheese  
½ cup finely grated  
Parmesan cheese  
¼ cup almond flour  
¼ cup plus 2 tablespoons  
arrowroot flour  
1 egg  
1 teaspoon Kosher salt  
pinch ground nutmeg

## Brown Butter Sage:

8 tablespoons butter  
3 tablespoons chopped fresh  
sage  
Maldon sea salt flakes and  
freshly ground pepper, to  
taste  
⅓ cup coarsely grated  
Parmesan cheese, for garnish