

**Sweetpea Patisserie x Lady Qooza  
~ Cooking jamming Workshop ~**

**Purple Sweet Potato tart**

**Ingredients: (makes 3)**

**A: Sable breton:**

80 grams sugar  
80 grams salted butter  
2 egg yolks  
1/4 vanilla bean  
112 grams unbleached all purpose flour  
7.5 grams baking powder

**B: crème Chantilly center:**

60ml heavy whipping cream  
1/2 tsp. sugar  
1/2 tsp. vanilla extract

**C: Sweet potato cream:**

200g purple sweet potato (net weight, about 2)  
3 Tbs. whipping cream  
40g sugar  
60ml heavy cream, whip to soft peak

**How to:**

**A. For the sable breton:**

1. In an electric mixer, cream the butter and the sugar together. Add the egg yolks and vanilla bean. Add the flour and baking powder combined until it comes together. Cover the dough with plastic wrap and let it rest in the refrigerator for at least 2 hours.
2. Roll out to about 1/2" thickness and cut 3" circles with a round cutter. Place the circles in molds and bake at 350F for about 20 minutes or until golden brown.



**B. For the crème Chantilly center:**

*Whip the cream with the sugar to stiff peak. Pipe out a dome shaped crème Chantilly in the center of each cooled sable Breton.*

**C: For the sweet potato topping:**

- 1. Mash the just steamed and peeled sweet potato until smooth. Bring the cream to a boil, and add into the mashed sweet potato puree.*
- 2. Press the cream through a fine sieve to remove any large sweet potato puree chunks. Fold in the softly whipped cream.*
- 3. Place the cream in a piping bag with 'mont blanc' pastry tip and pipe the cream on top of the breton and crème chantilly dome.*

*~~Bon Appetite~~*