

Almond-Crusted Sweet Potato Patties

Recipe By *Miriam Pascal*



Cooking and Prep:  1 h

Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Vegetarian, Pescetarian

Source: Whisk by Ami Magazine

These patties have the most amazing textural contrast. They are soft and chewy on the inside and have a delicious and crunchy coating on the outside, thanks to the almonds. The raw dough is very soft, almost like a batter, but don't be nervous – that's how it has such a fluffy texture when cooked.

Ingredients (9)

Main ingredients

- 2 large sweet potatoes, peeled and boiled
- 2 onions, sautéed in [Gefen Olive Oil](#)
- 3 eggs, divided
- 1 and 1/2 teaspoons salt
- 1/2 teaspoon black pepper

- 1/8 cup Gefen Olive Oil
 - 1 and 1/2 cups potato starch
 - 1 and 1/2 to 2 and 1/2 cups ground almonds
 - oil, for frying
-

Start Cooking

Prepare the Patties

1. Place sweet potatoes in a large bowl and mash.
2. Add sautéed onions, one egg, salt, pepper, oil, and potato starch. Stir well to combine. The mixture will be somewhere between a dough and a batter, and may be slightly difficult to handle at this point. If need be, add a little more potato starch, but don't add too much or the texture won't be as soft.
3. Heat a small amount of oil in a large, non-stick frying pan over medium heat.
4. Place remaining eggs in a small bowl and beat lightly. Place ground almonds in another small bowl.
5. Drop a small amount (about a quarter cup) of the sweet potato mixture into the beaten eggs, turning to coat. Dip it in the ground almonds, turning to coat again. Once they are coated in the ground almonds, the patties will be easier to shape.
6. Form patties into small circles and place in the frying pan. Fry for a couple of minutes, then remove to drain on paper towels.