

Cheese-Stuffed Sweet Potatoes over Citrus Salad

Recipe By *Temí Philip*



Cooking and Prep:  1
h 10 m

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

This is an elegant dairy remake of classic latkes. You can also fry the sweet potato slices without the filling and serve them with a sour cream dip.

Ingredients (19)

For the Sweet Potatoes

- 1 cup golden bread crumbs
- 2 eggs, beaten
- oil, for semi-deep frying
- pinch salt
- 2 long, thin sweet potatoes

Citrus Vegetable Salad

- 1 carrot, thinly sliced
- 2 oranges or small grapefruits, sectioned
- 1/2 cup pomegranate arils
- 1 bag shredded lettuce or 1 head iceberg lettuce, shredded
- 1 cup white cabbage, thinly sliced

Filling

- 1/4 cup (50 grams) feta cheese, crumbled
- 1/4 cup (50 grams) mozzarella cheese, grated
- 1 teaspoon quark cheese ("white cheese") or whipped cream cheese

Citrus Vinaigrette

- 3 tablespoons **Gefen Honey**
 - 1 tablespoon mustard
 - 1/2 cup oil
 - 1/2 cup orange juice
 - dash pepper
 - salt, to taste
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Start Cooking

Prepare the Sweet Potatoes

1. Peel the sweet potatoes and slice into $\frac{3}{4}$ -inch (2-centimeter) rounds.
2. Using a sharp knife, slit each slice in the center, almost to the end, to form a pocket for the filling. (In order to get uniform-sized slices, you can use a 2-inch cookie cutter.)
3. Place the sweet potato rounds in a pot of water and bring to a boil. Lower the flame and cook for 7 more minutes. Drain and cool well.

4. Mix the filling ingredients in a bowl. Gently fill the middle of each sweet potato round with 1 teaspoon of filling and close. (If the slices come apart, that's okay, but it's important to close them well.)
5. Beat eggs and salt in a bowl with a fork, and place bread crumbs in a separate bowl.
6. In a pot, heat enough oil to semi-deep fry.
7. Dip the sweet potato sandwiches into the egg mixture and then into the crumbs.
8. Fry until golden on both sides. (Make sure that the oil isn't too hot so the sweet potato has enough time to soften.)

Prepare the Salad

1. Mix the lettuce, cabbage, and carrot slices in a serving bowl.
2. Combine all vinaigrette ingredients in a small dish.
3. Pour the dressing over the vegetables and top with orange or grapefruit segments and pomegranate arils. Arrange sweet potato sandwiches on top and serve.

Credits

Photography: Daniel Lailah

Food styling: Amit Farber