

## SWEET POTATO TOAST

- 8 Slices Couturier Plain Goat Cheese Log
- 8 Slices whole wheat bread
- 2 Sweet potatoes
- 4 Tbsp Honey + 4 tsp
- 1 Pat of butter
- 2 Handfuls of arugula
- 2 Tbsp Hazelnuts
- 2 Tbsp Pomegranate seeds
- Salt

1. Peel the sweet potatoes and cut them into cubes. Saute the pieces in a pat of butter over medium heat until melted.
2. Season with salt and pepper, then add the honey.
3. Mix well and continue cooking for 5 minutes.
4. Meanwhile, crush the hazelnuts and roast them in a hot frying pan.
5. Arrange a small amount of arugula on the slices of bread and top it with the roasted sweet potatoes.
6. Add a pinch of salt and pepper.
7. Finally, sprinkle with roasted hazelnuts and pomegranate seeds, then pour a light stream of honey to finish.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Pat of butter</a> , <a href="#">2 Handfuls of arugula</a> , <a href="#">2 Sweet potatoes</a> , <a href="#">2 Tbsp Hazelnuts</a> , <a href="#">2 Tbsp Pomegranate seeds</a> , <a href="#">4 Tbsp Honey + 4 tsp</a> , <a href="#">8 Slices Couturier Plain Goat Cheese Log</a> , <a href="#">8 Slices whole wheat bread</a> , <a href="#">Salt</a>
<b>Course</b>	<a href="#">Breakfast</a> , <a href="#">Brunch</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a>

**Serving Size**

4

**Category**

[Vegetarian](#)