

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

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

Serving Size

4

Category

[Vegetarian](#)