

Spiced Sweet Potato Cakes



Makes 10 Prep 30 mins + chilling Cooking 45 mins Easy

Ingredients

400g sweet potatoes
¼ tsp coarsely ground black pepper
½ tsp ground cumin
1 tbsp corn flour
50g breadcrumbs
vegetable oil for frying

Kachumber salad

1 medium plum tomato, diced
½ cucumber, diced
1 small green pepper, diced
1 small red onion, diced
½ lime, juiced
sea salt

1. To make the kachumber, put the veg in a bowl and mix with the lime juice, a good pinch of salt.
2. Heat the oven to 190C/ Fan170C/Gas 5. Prick the sweet potatoes all over, then bake for 40-45 mins until tender. Cool slightly, then halve and scoop the flesh out into a large mixing bowl. Add the pepper, cumin and corn flour and mash everything together. Season with a little salt and divide into 10 cakes. Dip each cake in breadcrumbs and pat to stick. Chill for 20 mins.
3. Heat 1 tbsp of oil in a non-stick frying pan over a medium heat. Add the potato cakes in batches and fry for 3-4 minutes on each side until light brown and crisp. Serve with the kachumber.