

## Sweet Potato 'Pizza' with Serrano Ham



**Serves 2    Prep 10 mins**

**Cooking 40 mins**

**Easy**

### Ingredients

butter

50ml vegetable stock

3 sweet potatoes ( $\pm$  600g), peeled and cut into thin rounds

75g ricotta

3 slices Serrano ham, torn

8 Kalamata olives pitted and quartered (optional)

salad leaves to serve

balsamic vinegar for drizzling (optional)

Serve with crispy chicory leaves & orange or clementine segments.

1. Heat the oven to 180C/ Fan 160C/ Gas 4. Put a small knob of butter and stock in a pan and heat gently for 2 minutes, then season.
2. Arrange the sweet potato rounds in a large circle on a baking tray. Overlap the slices and drizzle the butter and stock over as you go. Put a sheet of baking paper on top, then sit another heavy baking tray over it. Bake in the oven for 30 minutes. You can divide them and use several smaller trays, which will be easier to handle.
3. Take out the trays and remove the top tray and paper.
4. Season the ricotta, then dot over the base and put back in the oven for 10 mins.
5. To finish, drape over the ham and scatter with olives (if using), salad leaves and a drizzle of balsamic (if using)
6. The easiest way to eat this is to roll it up like a wrap.