

Sweet Potato Miracle Bread, Strawberries and Tropical Breakfast Coco Yo



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- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Inspirations Recipes

Ingredients

Sweet Potato Miracle Bread, Strawberries and Tropical Breakfast Coco Yo Bread

- 1 medium sweet potato – approx 300 grams, peeled and grated
- 1.5 cups pepitas
- 1/2 cup sunflower seeds
- 1 cup raw cashews
- 1 tbsp caraway seeds
- 2 tbsps sesame seeds
- 1 tbsp fennel seeds
- 1 tsp paprika
- 1 tbsp baking powder
- 3 eggs
- 2 spring onions, finely chopped
- Topping
- 2 tbsps pepitas
- 2 tbsps sesame seeds

Topping

- Dilmah tropical breakfast infused Strawberries
- Fresh grated coconut

- For 150 pax
- 5kg strawberries, hulled and halved
- 2kg icing sugar
- ½ lt lemon, juiced and zested
- 1lt Triple Sec
- ½ lyt strong Dilmah tropical breakfast tea

Methods and Directions

Sweet Potato Miracle Bread, Strawberries and Tropical Breakfast Coco Yo

- Process the cashews until fine in a food processor
- Add the eggs and baking powder and process until smooth.
- Add the seeds, spices and spring onions and blitz until the pumpkin seeds are coarse (it takes about 30 seconds).
- Add the grated sweet potato to a large bowl and pour the mixture from the food processor over it.
- Mix until everything is wet.
- Pour into a lined loaf pan (or I used a silicone one).
- Push the batter to the edges, then top with the extra seeds.
- Bake at 180 degrees Celsius for 45 minutes.
- Remove from the oven and cool in the pan for 15 minutes.
- Transfer to a wire rack to keep cooling. DO NOT CUT UNTIL COLD.
- Serve with tropical breakfast strawberries and vanilla coco yo