Tagliatelli with creamy sweet potato sauce



Consejo del chef

Serve with some burrata stracciatella, grated parmesan cheese, lemon zest, freshly ground black pepper, and garnish with some fresh basil leaves.

Raciones para

- ❏ **2** Medium sweet potatoes
- ❏ **350 gr** Milk cream
- ❏ **1** Tablespoon of tomato sauce
- ❏ Salt
- ❏ Ground Pepper
- ❏ **500 gr** Tagliatelle
- ❏ **1** Burrata
- ❏ Parmesan cheese
- ❏ **1** Lemon
- ❏ Fresh basil

1. Cook the sweet potatoes, previously peeled and diced, in the water with salt for 20 minutes.
2. At half time, bring water to a boil in another pot and cook the pasta with salt for about 2 less minutes than the instructions on the package indicate. Drain, set it aside to cool, and add some olive oil to prevent it from sticking.
3. Remove the sweet potato from the heat and place it in a beaker or food processor to combine with the milk cream, tomato sauce, salt, and pepper.
4. When the sauce is creamy, return it to the heat for 2 minutes with the pasta.We want the sauce to thicken and the pasta to absorb the flavour.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tagliatelle-salsa-boniato/