

Tagliatelli with creamy sweet potato sauce **COOKING LOVERS**



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/es/receta/tagliatelle-salsa-boniato/>

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