



CHEF'S EXPRESSIONS

fashionable catered events

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Cauliflower White Sweet Potato Charlotte

1 head Cauliflower
½ cup Grated Locatelli or other Pecorino Romano
½ cup Heavy Cream- warmed for 15-20 seconds in microwave.
1/8 lb. Butter
2 large White Sweet Potatoes
1 cup Grapseed Oil
1 egg
Sea Salt
Fresh Ground Black and White Pepper

Peel and cut sweet potatoes into 3" long French Fries. Blanch them in salted water till fork tender, but not falling apart. In the same salted water that you blanched the sweet potatoes, cook the cauliflower till very tender. When you try and pick it up with a fork, it should fall apart.

Saute the sweet potato fries in the Grapeseed Oil till caramelized. Remove and season with salt and pepper.

In a bowl, pat dry the hot cauliflower. Add the egg, butter and warm heavy cream. Mash together and season with salt, pepper and half of the cheese.

In 3"-4" tall Ramekins, spray them or butter them. Lay the fries around the exterior and fill with the cauliflower. Top with the remaining cheese and bake covered with foil for 35 minutes at 350. Then broil to crisp the cheese. Turn the Charlottes out of the ramekins and onto a platter. Serve immediately.