

Recipe

Sweet Potato and Leek Pancakes



Ingredients

Two medium sized sweet potatoes
4 medium sized leeks
cheese for grating

cheese sauce

50g (2 oz) butter
40g (1.5 oz) flour
425ml (15fl oz) milk
75 ml (2.5 fl oz) cream
40g (1.5 oz) cheese
salt
pepper

pancake mix

55g (2 oz) plain flour
1 egg
pinch of salt
100mls (3.5 fl oz) milk
35mls (1.5 fl oz) water

Method

Make up the cheese sauce and the pancake batter. Peel and dice the sweet potatoes and cook in water for around 5 minutes.

Chop the leeks and steam above the sweet potatoes until getting soft. Drain the vegetables well and add to the cheese sauce. Make up four pancakes and share the filling between them.

Place in an ovenproof dish, pour or spread remaining sauce over pancakes and sprinkle with grated cheese. Place in a preheated oven (180/350/gas 4) for 20 minutes to heat through.