

**Miele**

# Baked white sweet potato

By Maggie Beer

**5 minutes**

Prep time

**45-50 minutes**

Cooking time

**4 Servings**

Serves



## INGREDIENTS

- 800g white sweet potato, unpeeled
- ¼ cup Extra-virgin olive oil
- Sea salt to taste
- 4 Sprigs fresh thyme or rosemary, stripped

## METHOD

1. Pre-heat oven on Fan Plus 200°C.
2. Cut the sweet potato cross ways, into approximately 3cm thick slices. Arrange in a Miele Gourmet oven dish, pour over olive oil and toss so that the sweet potato is well coated, season with sea salt.
3. Place into oven on shelf position 2, select Moisture Plus 200°C with an “auto” burst of steam, follow the prompts for using Moisture Plus.
4. After 25 minutes turn over the sweet potato rounds and sprinkle with picked thyme, then activate Crisp Function. Bake for a further 20-25 minutes, the sweet potato should be tender in the center and golden brown on the outside.
5. Serve warm.