

BUILDING A LIFE AROUND FOOD & COMMUNITY

*THE*  
**EDIBLE  
GARDEN**  
COOKBOOK &  
GROWING  
GUIDE



**PAUL WEST**  
HOST OF  
RIVER COTTAGE  
AUSTRALIA

# CREAMY SWEET POTATO AND LENTIL BAKE

This rich, delicious bake can be served as a side dish, or add a few fresh leaves from the garden and enjoy it as a meal in its own right. Arranging the discs of sweet potato upright in the dish not only looks spectacular, it makes the tops get all crispy while the bottom stays wonderfully creamy.

1.2 kg sweet potatoes

500 ml (2 cups) pouring cream

6 garlic cloves, finely sliced

400 g can brown lentils, drained and rinsed

salt and black pepper

½ bunch of thyme, separated into sprigs

80 g (½ cup) almonds, toasted and roughly chopped

Preheat the oven to 200°C.

Use a mandoline or a sharp knife to cut the sweet potato into 5 mm thick slices. Arrange the slices standing up in a deep baking dish.

Combine the cream, garlic and lentils in a medium saucepan and season with salt and pepper. Gently heat over low heat until the cream is just starting to steam. Carefully pour the cream mixture over the sweet potato, making sure the lentils are evenly distributed.

Scatter the thyme over the top, then cover the dish with foil and pop it in the oven for 45 minutes. Remove the foil and bake for a further 15 minutes or until the top is crisp and golden.

Remove from the oven and season with a pinch of salt. Scatter the almonds over the top and serve.

**SERVES 6**



