



SWEET POTATO PIZZA WITH OLIVE TAPENADE, QUAIL EGGS AND CHEESE

INGREDIENTS

- 150 grams of green olives seedless
- 1 tablespoon of capers
- 2 twigs of parsley
- ½ lemon
- 2 anchovy filets

- 4 quail eggs
- 2 sweet potatoes
- 100 grams of grated old cheese
- 50 grams of olive tapenade
- 2 twigs of basil
- Pepper

SNACK

8 PIECES

TIJD: 30 MINUTES

ZIE MEER OP:

DIRECTIONS

Preheat the oven at 220 degrees.

Grate the half lemon.

Put the olives, capers, anchovy filets, the lemon zest and parsley leaves in a bowl.

Puree with the blender till a rough tapenade. Season with pepper.

Boil the quail eggs for 2 minutes and plunge them into cold water. Peel them direct.

Peel the sweet potatoes and slice in 8 thin slices. Put the slices sweet potato in a baking dish with baking paper.

Season with pepper and sprinkle with olive oil.

Bake 5 minutes in the oven. Take the sweet potato slices out of the oven.

Divide the olive tapenade and the grated old cheese over the slices. Bake in the oven for 5 minutes more. Take them out of the oven and garnish with basil leaves and half a quail egg.