

## Sweet Potato Cake with Cilantro Yogurt

### Sweet Potato Cakes :

2 small sweet potatoes, cooked  
1/4 cup coconut milk (oops, not shown)  
2 TB cilantro leaves, chopped  
pinch curry powder  
2 TB flour (not shown)  
Salt and pepper to taste

### Cilantro yogurt :

1/2 cup plain yogurt  
1/4 cup minced cilantro  
Few squeezes of lime juice, to taste

### Step 1:

To make cilantro yogurt, combine ingredients and refrigerate until ready to use.

Price the sweet potatoes all over, and microwave approx 4-5 minutes until soft. Remove skin.

### Step 2:

Mash sweet potatoes together with coconut milk, cilantro leaves, curry powder, flour and salt and pepper.

### Step 3:

Form into small patties, pan fry a few minutes on each side until golden brown. Serve with cilantro yogurt.

### Step 4:

Great earthy sweetness from the sweet potato that blends well with the curry powder, and is cut by the freshness of the cilantro yogurt.

