**Baked sweet potatoes**

**with ginger butter**



**Ingredients for 4 people:**

4 sweet potatoes from North Carolina

150 g soft butter

5 cm fresh ginger

1 pot coriander, chopped

grated peel and juice of 1 organic lime

salt

**Preparation**

1. Preheat the oven to 200 °C. Place the sweet potatoes in

a fireproof dish and bake in the middle of the oven until soft.

1. Peel ginger, grate finely and place in a bowl. Add butter, coriander, lime peel and juice and mix well. Season with salt.
2. Slice a cross into each sweet potato with a knife and add some ginger butter.