Sweet potato pastissets (pastissets de moniato)

Yield: 18 pieces

Ingredients

Filling

Sweet potato (moniato) — 2 pcs

Lime — to taste

Cinnamon stick — 1 sprig

Sugar for the filling — to taste

Dough

Aguardiente or other strong spirit — 75 ml

Olive oil — 75 ml

Sugar for the dough — 35 g

Flour — 250 g

Egg — 1 pcs

Finishing

Sugar for sprinkling (optional) — to taste

Steps

1. Peel the 2 pcs and cut them into cubes. Boil them in plenty of water for about 15 minutes or until tender; the time depends on the size of the pieces.
2. Drain the sweet potato and, in the same pan, mash it with the zest of the to taste. Add the to taste and the 1 sprig and cook it for about 10 minutes over a medium heat, stirring constantly so the sugar does not burn.
3. Take the pan off the heat and let the filling cool completely. It is best to make it the day before and keep it in the fridge overnight.
4. In a deep bowl, mix the 75 ml with the 75 ml. Add the 35 g and a little 250 g and stir.
5. Keep adding the 250 g little by little, stirring and working the dough.
6. Roll out the dough with a rolling pin, thin but so that it does not break when folded. Cut circles of 10 centimetres with a cutter and remove the offcuts.
7. Put a little filling in the centre of each circle and fold it over on itself. Press the edges and seal them with a fork; repeat with all the dough.
8. Place the pastissets on a tray lined with baking parchment or a silicone mat and brush them with the beaten 1 pcs so they shine. If you like them with a sweet crust, sprinkle the to taste on now.
9. Bake at 200 °C for 15 to 20 minutes, or until the edges start to turn golden. Take them out and let them cool before eating them.

Sources

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