**Fig sweet potato towers with brie**

**Ingredients for 8 pieces:**

2 sweet potatoes from North Carolina

Salt

30 g walnuts

150 g brie

4 figs

1 tbs. oil

Fleur de Sel, pepper

Ground allspice

1 splash of lemon juice

8 rosmary twigs

**Directions:**

1. Peel sweet potatoes, and diagonally cut them into 8 thick pieces. Pre-cook them in boiling water for approx. 5 minutes. Filter the water out and place the sweet potatoes on paper towels to drain.

2. Chop up walnuts and roast them in a pan without fat, then put them in a bowl. Cut the brie into 8 pieces and press the slices into the bowl of walnuts. Wash the figs and spread them out to let them dry. Strip the bottom needles away from the rosemary twigs, so that only a bundle of rosemary is left in the end.

3. Heat up oil in a coated pan. Fry sweet potatoes for approx. 4 minutes. Season with Fleur de Sel, pepper and allspice, and drizzle the lemon juice over the potatoes. Take the potatoes out of the pan to cool.

4. Finally on each slice of sweet potato tower one piece of brie, another piece of sweet potato and 1/4 of 1 fig. Finally stick a rosemary twig in the middle to keep the tower together.

**Preparation:** approx. 25 minutes

**Nutrition facts:**

Energy: 153 kcal/639 kJ

Protein: 5 g

Fat: 8 g

Carbohydrates: 14 g