

Potato and Yam Pavé (for 4)

Ingredients:

2 Peeled Russet Potato
2 Peeled Yam
500 ml Whip Cream
1 tbsp Salt
1 tbsp Garlic Powder
1 tsp White Pepper
1 tbsp Onion Pepper

Instructions:

- 1) Boil whip cream in a pot. Add salt, garlic powder, white pepper, and onion pepper into the whip cream and simmer for 15 minutes.
- 2) Slice potatoes and yam separate into two metal bowls. Pour the hot cream mixture into these two bowls.
- 3) Layer 1/3 of the potatoes and cream mixture in a baking tray, then layer 1/2 of the yam and cream mixture on top. Layer another 1/3 of sliced potato on top of the yam and layer the rest of the yam on top. Last layer the last 1/3 of potato on top and pour any remaining cream mixture over. [UTF-8?]
- 4) Cover the tray with foil and bake @ 350°F for 45 minutes or until the pavé is cooked.