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# Recipes

»Gold Rush« Issue

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# N°43



# SWEET POTATO CRISPS

WITH CREME FRAICHE AND BLACK CAVIAR

CONTRIBUTOR | **KAROLINA WIERCIGROCH**

## INGREDIENTS

### POTATO CRISPS

- 2 sweet potatoes,  
very thinly sliced
- 2 tbsp olive oil
- 1 tsp coarse sea salt
- 200 g creme fraiche
- 50 g black caviar
- 3-4 tbsp chopped chives  
(optional)

## PREPARATION

1. Preheat the oven to 130°C.
2. Line two baking sheets with parchment paper.
3. Place the slices of sweet potato on the baking sheets in a single layer and lightly brush with oil. Bake for about 1 hour, or until crisp, flipping potato slices halfway.
4. Transfer to paper towels and sprinkle with sea salt.
5. To serve, top sweet potato chips with creme fraiche and caviar.
6. Arrange on a platter and sprinkle with chives.

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# OYSTERS

WITH PROSECCO MIGNONETTE

CONTRIBUTOR | **KAROLINA WIERCIGROCH**

## INGREDIENTS

12 oysters

### PROSECCO MIGNONETTE

2 small shallots,  
finely diced

½ cup champagne vinegar

2 tbsp prosecco

½ tsp freshly ground black  
pepper

¼ tsp sugar

## PREPARATION

1. Place the shallots, vinegar, sugar and pepper in a small bowl and stir to combine.
2. Cover and let the mixture sit in the refrigerator for at least 10 minutes.
3. Just before serving, add prosecco.
4. Serve freshly shucked oysters on ice, with a side of mignonette sauce in a bowl.

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