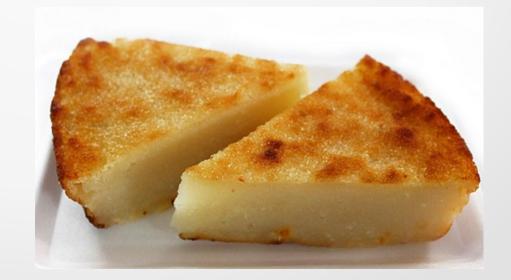
The "Paté créole" and the Gâteau Manioc



The 'Paté créole" is a cake stuffed with fruit jam like papaya or meat (pork or chicken).

The "Gâteau Manioc" is a cake baked with manioc root, sugar, eggs, vanilla and rum.



The "Gâteau Patate" (sweet potato cake)

For 8 people:

1Hour of baking

250g of Sugar

1,5 Kg of sweet potato

3 Tablespoons of Rum(alcohol)

4 Eggs

1 Vanilla pod

175g of Butter

Recipe

Peel the sweet potatoes and cook in water until tender.

Drain and mash them when warm.

Add the whole eggs with the sugar, the softened butter, the vanilla cut into small pieces and the rum.

Pour into a buttered pan.

Bake at 180 °C for 1 hour until the cake is golden brown.

The gateau Ti'son



Fécule de maïs/ Corn meal



Sucre/Sugar



Beurre/Butter



Oeufs/Eggs

The gateau Ti'son is a cake baked with corn meal, butter, sugar and eggs.