

# 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:

1 Hour 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 gâteau Ti'son



Fécule de maïs/  
Corn meal



Sucre/Sugar



Beurre/Butter



Oeufs/Eggs

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