



**Sarah Savoy and the Francadians**  
 The 2009 WOMAD was the second visit to the Taste the World tent for the Paris-based band with the Louisianan foodie frontwoman. On the menu was a feast of Southern US classics such as jambalaya and sweet potato pie, served up to a soundtrack of Cajun music.

### SWEET POTATO PIE

Serves 8

- 1 sweet potato (about 450g)
- 115g butter, softened
- 225g white sugar
- 120ml milk
- 2 eggs, lightly beaten
- ¼ tsp freshly grated nutmeg
- ½ tsp ground cinnamon
- Dash of allspice
- 1 tsp vanilla extract
- 300g ready-made shortcrust pastry, rolled out to 5mm thickness

**1** Preheat the oven to 180C/gas 4. Boil the sweet potato whole, unpeeled, for

45-60 minutes or until very tender. Place under cold water to aid in peeling off the skin. In a bowl, mash the sweet potato with a fork or potato masher. Add the butter and mix well. Stir in the sugar, milk, eggs, nutmeg, cinnamon, allspice, and vanilla extract. Mix until smooth.

**2** Line a 23cm tart tin with the rolled out pastry. Pour the pie filling in and bake for 55-60 minutes, or until a knife inserted in the centre of the pie comes out clean. The pie will rise as it bakes, but settle again as it cools.

**Per serving** 471 cal, 25g fat (12g saturated), 6g protein, 60g carbs, 32g sugar