

Sweet Potato Wedges with Rocket Pesto and Davidson Plum Flavour Pearls

September 5, 2025

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Sweet Potato Wedges with Rocket Pesto and Davidson Plum Flavour Pearls is a gourmet sharing side dish or delectable snack that combines crispy oven roasted Sweet Potato wedges with a vibrant Rocket Pesto, finished with bursts of tart-

sweet Davidson Plum Flavour Pearls.

A vibrant pop of delicious colour for your next BBQ or dinner party.s

What you'll need – serves 4 – 6

- 1kg Sweet Potatoes – peeled
- Olive Oil
- Salt & Pepper
- 60g Rocket leaves
- 1 clove Garlic
- 50g Parmesan Cheese
- 30g Pine Nuts – toasted
- Lemon juice – squeeze
- Extra Rocket leaves for presentation
- [Davidson Plum Flavour Pearls](#)
- A blender to make the Pesto

To do

Set your oven to 180c. Cut the peeled Sweet Potatoes into reasonably even sized wedges or slices if you prefer. Toss with enough Olive Oil to just coat them in a bowl then spread them out on a baking tray. Season well before popping the tray into the oven for 45 or so minutes. Until they are cooked through and well coloured on the out side.

Next

While the Sweet Potato is in the Oven lets make the Pesto. Into a blender add the Rocket, Garlic, Parmesan and Pine Nuts with a squeeze of Lemon Juice, Salt & Pepper and a good lug of Olive oil. Blend until smooth adding more Olive Oil if required. *feel free to use Basil if you prefer

The Pesto can be prepared the day before and refrigerated.

To serve

Using a lifter, place the hot cooked Sweet Potato nicely onto a serving plate. Adding a few Rocket leaves if you like. Dot/drizzle the Rocket Pesto on next then a few spoons full of **Davidson Plum Flavour Pearls**.

Until next time

From the Peninsula Larder Team

“First, we eat. Then, we do the things.”

– Unknown

**If you'd prefer a different flavour...take a peek at our other flavours, just click [HERE](#) There are plenty of others to choose from.