

Chef Larry's Pumpkin Ice Cream

Yield : 8 - 10 Servings

Ingredients:

4 each Egg yolks

3/4 cups Sugar

2 cups Milk

1/2 cup Whipping cream

2 lb. Pumpkin

1/4 tsp. Ground cinnamon

1 tsp. Lemon juice

to garnish Pumpkin seeds, toasted, unsalted

to garnish Sweetened whipped cream

to garnish Fresh mint sprigs

Method:

Beat egg yolks, cinnamon and sugar until ribbons form, reserve. Heat milk to boiling, stirring frequently. Temper reserved egg mixture with a little hot milk, stir into remaining hot milk. Heat mixture over low heat to 185 degrees F, stirring constantly. Remove from heat, continue to stir a few minutes. Stir in cream to form custard. Thoroughly chill custard mixture. Whisk pumpkin into chilled custard. Freeze in an ice cream freezer per manufacturer's instructions. Store in an airtight container in the freezer until set. For service, portion and garnish with pumpkin seeds, whipped cream and mint sprigs.