

## ChefMarc's Sweet Potatoes and Toasted Pecan Ice Cream

### Ingredients & Preparation:

Beat 6 eggs plus 2 yolks and 3 cups sugar on high for 3 minutes (Opaque yellow color)

Add 1 pint whipping cream and 1 qt.  $\frac{1}{2}$  &  $\frac{1}{2}$ , beat on high for four minutes Add 1 cup sweet potatoes cooked and mashed, with one cup pumpkin mix Add the seeds of one vanilla bean and one tbsp cinnamon.

Add 1  $\frac{1}{2}$  cup toasted chopped pecans dredged with a little oil and brown sugar before toasting on silicone sheet to non-stick cookie sheet Add 1 tsp. Sun salt. Add 2 tbsp 2-4 fold vanilla. Put in Ice cream freezer for 75 minutes with rock salt over Ice, and back overnight for freezing.