

Pumpkin Gingy Ice Cream

When fall hits every September, you start seeing so many food products with “pumpkin flavor” hit the markets. I think what is ironic about this is that the item does not have any pumpkin in their ingredients, and there is no such thing as pumpkin flavor. I changed this in my ice cream. This is one of the most delicious fall ice creams that you can indulge in.

1 cup	pumpkin puree	1/2 cup	whole milk
1/2 cup	dark brown sugar	10 large	egg yolks
1-1/2 tsp	ground ginger	1 cup	heavy cream
1-1/2 tsp	ground cinnamon	1/4 cup	brown sugar
Pinch	sea salt	1/4 cup	corn syrup
1/2 cup	heavy cream		

1. In a medium saucepan, cook the pumpkin, sugar, ginger, cinnamon and salt on low heat for 3 minutes or until it starts to bubble. Stir consistently.
2. Place into a food processor that has been fitted with the metal blade. With processor going, through the feed tube pour the cream and milk. Process for one minute.
3. Place a fine-mesh strainer over a medium bowl. Pour pumpkin mixture and strain. Let cool. Meanwhile, cook the custard below.
4. In a medium saucepan, whisk egg yolk, second cream, second brown sugar and corn syrup. Place on medium heat stirring until thickened and about 170°F. Strain into the same bowl as the pumpkin mixture. Blend completely. Let cool to room temperature and then refrigerate for 24 hours.
5. Place into ice cream freezer and freeze according to the manufacture’s instruction. Place finished ice cream into a container and freeze for 4-6 hours before use.