

Halloween recipes

Pumpkin ice cream

BREADS AND DESSERTS

Preparation time: 30 minutes

Cooking time: none

Serving: 20 to 25



Centre de formation professionnelle
Jacques-Rousseau

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Ingredients	Amount		Method
	Metric	Imperial	
Purée pumpkin	1000 ml	4 cups	<p>Place the milk, sugar, molasses, allspice and whipping cream in a saucepan and bring to a boil.</p> <p>Once the mixture reaches 77°F (25°C), whisk in the powdered milk.</p> <p>Once the mixture has come to a boil, pour it over the purée pumpkin and stir to combine.</p> <p>Place the bowl containing the mixture in a larger bowl full of ice and stir the mixture to cool it quickly to 59°F (15°C).</p> <p>Place the mixture in the ice cream maker, chill and then transfer to a mould.</p>
Milk	750 ml	3 cups	
Whipping cream	335 ml	1 ⅓ cups	
Super-fine sugar	315 ml	1 ¼ cups	
Powdered milk	250 ml	1 cup	
Molasses	5 ml	1 Tbsp.	
Allspice	3 ml	½ tsp.	

Material

Candy thermometer

Ice cream maker (or see alternative described here)

How to make ice cream without an ice cream maker.

Find a cylindrical plastic or metal container that fits inside a larger cylindrical container (e.g. a peanut butter jar that fits inside a large coffee tin). Fill the smaller container with the ice cream mixture and replace and tighten the lid. Place the small container inside the large one and add ice cubes and plenty of salt to fill the space between the two containers. Place the lid firmly on the large container. Protecting your hands with oven mitts, shake the container or roll it on the floor back and forth between two people. Shake or roll for approximately 5 minutes for ½ cup of the mixture.