



Cinnamon Sweet Potato Mousse

Creamy cinnamon sweet potato mousse with candied pecans, mini marshmallows and drizzled with maple bourbon sauce.

DIRECTIONS

Maple Bourbon Sauce Combine maple syrup and bourbon in a saucepan. Remember – darker maple syrup has a stronger maple flavor. So choose a darker grade A for more maple flavor. Over medium heat, bring to a boil, and cook until reduced by 1/3, about 10 minutes; set aside to cool. Put light cream and vanilla bean in a large saucepan, and bring to a boil. Immediately remove from heat, and let bean infuse cream for about 10 minutes. Remove bean, and scrape pulp into cream. Whisk together egg yolks, sugar and cornstarch. Stir in 1/2 C. cream and return mixture to saucepan with rest of cream. Stirring continuously, cook over low heat until thickened enough to coat back of a wooden spoon, 5-8 minutes. Add reduced maple syrup and bourbon, and strain through a fine sieve into a bowl set in ice. Stir until completely chilled, then fold in whipped cream. **Plate Assembly** Prepare 1 pouch of Sweet Things® Mashed Sweet Potatoes according to directions - cool. Place 8 oz. of cooled mashed sweet potatoes in mixing bowl. Add brown sugar, cinnamon, vanilla and nutmeg to potatoes. Mix until thoroughly combined. Fold in with spatula the 8 oz. whipped topping. Evenly distribute mixture into 4 serving dishes. Top each dish with marshmallows and sugared pecans. Drizzle with Maple Bourbon Sauce. Chill completely before serving.

YIELD

4 portions

INGREDIENTS

8 oz Sweet Things® Mashed Sweet Potatoes (M0007)

1/4 cup brown sugar

1 tsp. cinnamon

1/2 tsp. vanilla extract

1/8 tsp. nutmeg

8 oz. whipped topping

4 oz. sugared pecans

2 oz. miniature marshmallows

4 Tbsp Maple Bourbon Sauce

Maple Bourbon Sauce

1/4 cup maple syrup

3 Tbsp. bourbon

1 cup light cream shopping list

1/4 vanilla bean, split lengthwise

3 large egg yolks

1/4 cup sugar

3/4 tsp. cornstarch

1/3 cup heavy cream, whipped