



Double Dessert fries

Crispy sweet potato fries served with crême anglaise and caramel sauce

INGREDIENTS

4 oz. Lamb Weston® Sweet Potatoes (L0095)

1 oz. prepared caramel

Crême anglaise (for 1 oz.):

½ cup whole milk

½ cup whipping cream

1 2-inch piece vanilla bean, split

3 large egg yolks

3 tbsp. sugar

DIRECTIONS

Cook fries to manufacturer's directions.

Crème anglaise:

Combine milk and cream in heavy medium saucepan.

Scrape in seeds from vanilla bean into milk and cream; then, add bean.

Bring milk mixture to simmer; remove from heat.

Whisk egg yolks and sugar in medium bowl to blend.

Gradually whisk hot milk mixture into yolk mixture.

Return custard to saucepan and stir over low heat, for about 5 minutes, until custard thickens and leaves path on back of spoon when finger is drawn across (do not boil).

Strain sauce into bowl.

Cover and chill.

Plate fries and serve with sides of crème anglaise and caramel.

Yield

1 portion