Pumpkin Spice Sundae

Yield: 1 serving

Portion size:

Chef Name: Laura Aidan

Amt	Unit (gm/oz)	Ingredient Name
.5	oz	Pumpkin Salted Caramel
1	oz	Pumpkin Spice Whipped Cream
1	Tbsp	Candied Pecans
4	oz	Vanilla ice cream
1	chip	Waffle Cone Chip

PROCEDURES:

Place 1 scoop vanilla ice cream in glass dessert dish. Top with pecans, whipped cream, caramel and garnish with a waffle cone chip.

Pumpkin Spice Whipped Cream

Yield: 16 servings
Portion size: 1 oz

Chef Name: Laura Aidan

Amt	Unit (gm/oz)	Ingredient Name
16	oz	Heavy Whipping Cream
1	oz	Simple Syrup
1	tsp	Vanilla Extract
1	tsp	Pumpkin Spice

PROCEDURES:

In a mixing bowl, gently stir all ingredients to combine. Pour mixture into an ISI cream whipper. Add N02 cartridges and shake well before serving.

Pumpkin Salted Caramel

Yield: 16 servings
Portion size: 1 oz

Chef Name: Laura Aidan

Amt	Unit (gm/oz)	Ingredient Name
8	oz	sugar
2	oz	Butter, unsalted
5	oz	Whipping cream
2.5	oz	Pumpkin puree
1	tsp	Vanilla Extract
½	tsp	Pumpkin Spice

PROCEDURES:

Heat granulated sugar in a medium saucepan over medium heat, stirring constantly until amber-colored. Add the butter. Stir in cream.

Remove from heat and stir in pumpkin, vanilla and spice.