



## Sweet Potato Sorbet

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Yield: 1150g

500g water  
½ vanilla bean, split and scraped  
50g granulated sugar  
4g sorbet stabilizer  
150g granulated sugar  
50g glucose powder  
400g sweet potato, roasted, peeled, puréed, and sieved

1. Combine first measurement of sugar and stabilizer.
2. Heat water and vanilla to 50°C/120°F. Whisk in stabilizer, then remaining sugar and glucose. Bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature for at least 4 hours.
4. Combine syrup and purée. Process in batch freezer.