



SWEET POTATO & JALAPEÑO SAVORY CUSTARD

CIA recipe concepts 2017

Yield: 8 servings

INGREDIENTS

16 oz	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	Rich's Plant Based Cooking Cream
2 Unit	Roasted jalapeño (chopped & seeded)
2 oz	Fresh chives, minced
24 Piece	Grilled shrimp
1 oz	Shallots, minced
2 Unit	Roasted jalapeño (chopped & seeded)
8 Piece	Parchment pape (thin strips)
1 Unit	Julienned red bell pepper (garnish)



DIRECTIONS

- 1 Roast sweet potatoes and run through food mill until smooth.
- 2 Heat Rich's Premium Custard Base according to directions.
- 3 Add roasted sweet potato to heated custard base.
- 4 Add jalapeño to pot, blend mixture together.
- 5 Place parchment paper strips into the serving dishes to make removal easier.
- 6 Pour custard mix into serving dishes and chill until set.
- 7 Heat Rich's Plant Based Cooking Cream, add shallots and chives, and bring to a boil.
- 8 Remove chilled custard and place on plate.
- 9 Add grilled shrimp to plate and ladle shallots/chive sauce on to plate.
- 10 Garnish with red pepper strips and chives.