

# Maple syrup and pecan icecream

## Ingrédients

- 450g milk
- 40g whole milk powder
- 130g maple syrup
- 60g atomized glucose (powder)
- 80g egg yolk
- 240g liquid cream minimum 30% fat
- 75g pecan nuts

## Préparation

1. A new ice cream (it's welcome with the current heat !
2. ), this time flavoured with maple syrup and pieces of pecan.
3. I was inspired by Alain Chartier's recipe for vanilla ice cream, whose texture I really liked, replacing sugar with maple syrup.
4. The recipe is simple, it's a custard, and for info you can find the glucose powder on the internet.
5. You know everything, to your ice cream maker!
6. Heat the milk with the powdered milk to 30°C.
7. Add the maple syrup and glucose powder, leaving the mixture on the heat, then when it reaches 40°C add the egg yolks and cream.
8. Then cook like a custard, stirring constantly without exceeding 85°C.
9. Leave to cool, then chill until the cream is cold.
10. Then turn the cream into ice cream according to the instructions of your ice cream maker.
11. When it starts to set, add a little maple syrup drizzle and the chopped pecans.
12. Pour it into a cold container (put in the freezer at least a few minutes before) and put the ice cream in the freezer.
13. Don't forget to take it out several minutes in advance so you can make pretty scoops, and enjoy !