



BUTTER PECAN, ORGANIC TURMERIC, PEACH ICE CREAM

INGREDIENTS

- 1 ½ tsp. [Wakaya Perfection Organic Fijian Turmeric Powder](#)
- 1 stick unsalted butter
- 1 ½ cups chopped pecans ¼ tsp. salt
- 2 large eggs
- 1 ½ cups granulated sugar
- 2 cups heavy cream (place in freezer until ready to use)
- 1 cup whole milk (place in the freezer until ready to use)
- 1 tsp. vanilla extract
- 1 vanilla beans, seeds removed
- 1 cup frozen peaches, chopped

DIRECTIONS

1. Melt butter in a heavy bottomed sauté pan over low heat; add nuts and salt and cook until butter browns (do not burn nuts).
2. Remove nuts and drain excess butter, reserve butter from pan.
3. Place eggs in a mixer and whip until light and fluffy;
add sugar and turmeric and whip until all is incorporated.
4. Add chilled cream, milk, reserved butter, vanilla, vanilla seeds and chopped peaches.
5. Transfer to ice cream machine and follow manufacturer directions.
6. When ice cream is almost done, add the pecans.