



**THE CULINARY INSTITUTE OF AMERICA**

**New Mexico**  
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**Recipe Booklet**

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# NEW MEXICO GREEN CHILE, SWEET POTATO, CHARRED CORN AND SMOKED CHEDDAR PUDDING

*Yield: 6 servings*

<b>Ingredients</b>	<b>Amounts</b>
Butter	1 Tbsp.
New Mexico green chile peppers, roasted, seeded, peeled	2 ea.
Corn kernels	5 cups
Half-and-half	2 cups
Eggs, beaten	2 ea.
Sweet potato, peeled, cubed	2 cups
Smoked Cheddar, shredded	1 cup
Salt	1 tsp.
Black pepper, ground	½ tsp.
Scallions, thinly sliced	¼ cup
Parsley, minced	2 Tbsp.

## **Method**

1. Preheat the oven to 325°F
2. Grease 6 1-cup casserole dishes, or a 6-cup casserole dish with butter. Set aside.
3. Dice the chile peppers into ¼" pieces. Set aside.
4. Puree 4 cups of the corn with the half-and-half in a blender until very smooth. Strain making sure to press out all the liquid from the solids. Discard the solids.
5. Whisk the eggs with the corn and the half-and-half mixture.
6. Combine the liquid mixture with all the remaining ingredients, including the diced chile peppers and 1 cup of corn kernels. Stir well to combine.
7. Pour the mixture into the prepared casserole dish and place into the oven to bake for 35-45 minutes until set and lightly browned.
8. Remove from oven and serve warm.

# MOROCCAN GREEN VEGETABLE TAGINE WITH ALMOND RAISIN COUSCOUS

*Yield: 4 servings*

<b>Ingredients</b>	<b>Amounts</b>
<i>Chermoula</i>	
Preserved lemon, rind only, small dice	¼ cup
Onion, minced	¼ cup
Cilantro, minced	¼ cup
Parsley, minced	¼ cup
Garlic, minced	1 Tbsp.
Salt	2 tsp.
Cumin, ground	1 tsp.
Extra virgin olive oil	½ cup
New Mexico green chile peppers, roasted, skins removed	4 ea.
Brussels sprouts, halved	2 cups
Mushrooms, halved, roasted	2 cups
Zucchini squash, 2" dice	2 cups
Carrot, oblique-cut	1 cup
Marble potatoes	1 cup
Yellow onion, 2" dice	1 cup
<i>Couscous</i>	
Moroccan couscous	2 cups
Golden raisins	½ cup
Vegetable stock or water	3 ¼ cups
Butter	4 Tbsp.
Salt	1 tsp.
Slivered almonds, toasted	½ cup
<i>Garnish</i>	
Ras-el-hanout spice	½ tsp.
Honey	2 Tbsp.

## **Method**

1. Pre-heat oven to 350 degrees.
2. *For the Chermoula:* Puree all the ingredients in a food processor until almost smooth.
3. Slice the green chile peppers into 2-inch rings and combine in a bowl with the other vegetables.
4. Toss the vegetables with the chermoula and place into the bottom of a tagine or casserole dish.
5. Place into the oven and bake for 30-40 minutes until vegetables are cooked through.

6. *For the Couscous:* place couscous and raisins in a heatproof bowl.
7. In a 1-quart saucepot, add water or stock, 2 Tbsp of butter and salt to a boil.
8. Pour this over the couscous and immediately cover with plastic wrap to steam the couscous.
9. After 5 minutes, remove the plastic, fluff the couscous with a fork and add the almonds and remaining butter.
10. Serve the tagine with couscous. Garnish with a dust with ras-al-hanout and drizzle of honey.

# NEW MEXICO PIZZA: ROASTED NEW MEXICO GREEN CHILE PESTO, GOAT CHEESE, PROSCIUTTO, ARUGULA, HONEY, AND TOASTED NEW MEXICO PECANS

*Yield: 4 Portions, 2-12inch Pizzas*

Ingredients	Amounts
Pizza dough	2 balls
<i>Pesto</i>	
New Mexico green chile peppers, frozen diced, thawed (Or roasted, peeled, seeded and diced)	2 cups
Basil leaves	1 cup
Pecorino Romano cheese, grated	½ cup
Pecans, lightly toasted, chopped	¼ cup
Garlic, chopped	1 Tbsp.
Extra virgin olive oil	¼ cups
<i>Garnish</i>	
Goat cheese, crumbled	6 oz
Prosciutto, thinly sliced	8 ea.
Baby arugula	2-3 cups
New Mexico Pecans, toasted, roughly chopped	¾ cup
Extra virgin olive oil	¼ cup
Honey	¼ cup

## Method

1. Preheat oven to 425° with a pizza stone or inverted baking sheet.
2. Allow the pizza dough to proof, covered, until doubled in size and ready to work with.
3. *For the Pesto:* Combine all the ingredients in the bowl of a blender and blend until smooth. Adjust seasoning to taste with salt.
4. Prepare a pizza pan with cornmeal and stretch each dough ball to 12" round and place onto the cornmeal.
5. Working quickly, spread 1/3 - ½ cup of the pesto over the bottom of the dough leaving about 1" edge uncovered.
6. Crumble the goat cheese over the top and quickly slide the pizza onto the heated pizza stone or pan, and into the oven.
7. Bake for 8-12 minutes until the edges are browned and the bottom is cooked.
8. *Garnish:* Remove the pizza, drape with prosciutto, top with arugula leaves, pecans, and a drizzle of olive oil and honey.

# NEW MEXICO GREEN CHILE SHAKSHUKA

*Yield: 4 servings*

<b>Ingredients</b>	<b>Amounts</b>
Olive oil	¼ cup
Green onion, minced	1 cup
Garlic, minced	1 Tbsp.
Cumin, ground	1 Tbsp.
Red pepper flakes	½ tsp.
New Mexico green chile peppers, roasted, peeled, seeded, chopped	1 lb.
Spinach leaves, chopped	1 lb.
Cilantro, minced	½ cup
Salt	2 tsp.
Eggs, whole	4 ea.
<i>Garnish</i>	
Feta cheese	½ cup
Chives, 1" pieces	¼ cup
Cilantro leaves	¼ cup
Extra virgin olive oil	¼ cup
Pita bread, cut into wedges	2 ea.

## **Method**

1. Heat olive oil in a skillet on medium heat.
2. Add green onion, garlic, cumin, and red pepper flakes and sauté until translucent and aromatic, about 3-4 minutes.
3. Add the chile, spinach, cilantro, and salt. Cook the spinach until wilted, about 3-4 minutes more.
4. Using an immersion blender, blend about ½ the mixture. Stir to combine.
5. Create four wells in the mixture, using the back on a spoon, and add one egg to each well.
6. Cover and simmer on medium low until the eggs are just cooked through, but the yolks are still creamy.
7. To serve: Garnish with feta, chives, cilantro, and a drizzle of olive oil. Serve with warm pita wedges.

# SCANDINAVIAN SMORREBROD WITH ROASTED NEW MEXICO GREEN CHILE, CURED SALMON, RADISH AND HERBED CHEESE

*Yield: 4 Servings*

<b>Ingredients</b>	<b>Amounts</b>
Mascarpone cheese	1 cup
Lemon zest	1 Tbsp.
Mixed herbs, minced	2 Tbsp.
Ground black pepper	1 tsp.
Salt	½ tsp.
Danish rye bread (rugbrød)	4 ea.
New Mexico green chile, roasted, skin removed	2 ea.
Cured salmon	8 ea.
Radish, thinly sliced	½ cup
Lemon, quartered, sliced to 1/16 <sup>th</sup> thickness	1 ea.
Egg, hard boiled, sliced	2 ea.
Ground black pepper	¼ tsp.
Green onion, thinly sliced on bias	2 Tbsp.

## **Method**

1. Combine cheese, lemon zest, herbs, pepper, and salt.
2. Spread this mixture on the bread slices.
3. Cut the chile into a square to fit the bread and place onto the bread.
4. Top the chile with two slices of salmon, radishes, lemon, egg, black pepper, and green onion.

Note: When trimming the chilies, be sure to save the scraps for another use!

# GRILLED MAHI MAHI WITH COCONUT NEW MEXICO GREEN CHILE COULIS TOSTADAS, AND PINEAPPLE, JICAMA, AND BLACK BEAN SALSA

*Yield: 4 servings*

Ingredients	Amounts
Mahi mahi fillet, 5 oz.	4 ea.
Lime juice	1 tsp.
Cumin, ground	1 tsp.
Salt	1 tsp.
 <i>Coulis</i>	
Canola or olive oil	1 Tbsp.
Onion, minced	¼ cup
Garlic, minced	1 tsp.
New Mexico green chile, roasted, seeded, chopped	1 cup ¼ cup
Cilantro, minced	1 Tbsp.
Coconut cream	1 cup
Lime juice	1 Tbsp.
Salt	2 tsp.
 <i>Tostones</i>	
Green plantains, peeled, sliced 1" on diagonal	2 ea.
Canola oil	2 cups
Lime zest	1 Tbsp.
Salt	½ tsp.
 <i>Salsa</i>	
Pineapple, small dice	¾ cup
Jicama, small dice	¾ cup
Black beans, cooked	¾ cup
New Mexico green chile, roasted, peeled, seeded, small dice	¼ cup
Fresno chili, minced	1 tsp.
Lime juice	2 tsp.
Salt	1 tsp.
 <i>Garnish</i>	
Coconut flakes, toasted	¼ cup
Cilantro	as needed



## Method

1. Season both sides of the mahi mahi with lime, cumin, and salt. Refrigerate for 1 hour.
2. *For the Coulis:* Heat a small saucepan with the oil and add the garlic and onion and sauté until translucent and aromatic, about 3-4 minutes. Add the chiles and coconut cream and bring to a boil.
3. Blend the chile coconut cream mixture with the cilantro, lime juice and salt until smooth. Keep warm.
4. *For the tostones:* Heat a skillet with the oil and fry the plantains until light golden brown. Transfer to a paper towel lined tray to cool. Smash them to ¼ inch thickness. Fry again until heated through and crispy.
5. Dust with lime zest and salt.
6. *For the Salsa:* Combine all the ingredients.
7. Grill the fish to desired doneness on both sides, creating decorative hatch marks.
8. Spoon the coulis on the plate, place tostones on the side, place fish on the coulis, and top with salsa. Garnish with cilantro and coconut flakes.

# ACORN SQUASH TART WITH SPICY PECAN BRITTLE AND CANDIED BACON

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Tart Shell</i>	
Pecans, toasted	3 oz. wt.
All-purpose flour	9 oz. wt.
Sugar	8 Tbsp.
Unsalted butter, cold, ½-inch cubes	8 oz. wt.
Water, ice cold	1/3 cup
<i>Acorn Squash Mousse</i>	
Acorn squash, halved, seeded	3 ea.
Vegetable oil	1 Tbsp.
Ground cinnamon	¼ tsp.
Vanilla extract	½ tsp.
Maple syrup	1 Tbsp.
Sugar	2 Tbsp.
Heavy cream	1 cup
<i>Spicy Pecan Brittle</i>	
Water	¼ cup
Sugar	1 cup
Light corn syrup	¼ cup
Unsalted butter, cubed	3 Tbsp.
Baking soda	½ tsp.
Cayenne	1/4 tsp.
Pecan pieces, toasted	¾ cup
<i>Candied Bacon</i>	
Brown sugar	¼ cup
Thick-cut bacon	3 slices
<i>Garnish</i>	
Thyme leaves, fresh	2 tsp.
Pecans, whole, toasted	18 ea.
Parmesan cheese, grated (optional)	¼ cup
Maldon salt	as needed
Thyme sprigs	6 ea.

## **Method**

9. *For the Tart Shell:* Place the pecans, flour, and sugar into a food processor and process until pecans are coarsely ground.

10. Add butter cubes to the flour mixture and pulse until a flaky texture develops. Add water and pulse until combined.
11. Roll the dough between two pieces of plastic wrap until it is ¼ inch thick. Place onto a baking sheet and chill for 20 minutes.
12. Once chilled, cut out circles slightly larger than the 4-inch tart shells and press the dough into the sides evenly. Place the dough circles in the tart pans, making sure the dough is pressed into the shells. Prick the bottom of the tarts with a fork a few times and chill them for 30 minutes.
13. Preheat the oven to 325°F.
14. Once chilled, place a parchment round on top of the dough in each tart shell and add baking beans or weights.
15. Bake in the oven for 15 minutes, remove the baking beans and parchment paper, and bake for another 15 minutes, until golden brown. Remove from oven and cool completely. Release the tart from the shells.
16. *For the Acorn Squash Mousse:* Turn oven up to 350°F.
17. Coat the squash with the oil and place cut side down on a parchment-lined baking sheet. Roast until fully softened, about 25-30 minutes. Cool.
18. Scoop out the cooked squash flesh, leaving the skin behind, and puree in a food processor with the cinnamon, vanilla, maple syrup, and sugar until very smooth.
19. Whip the heavy cream until stiff peaks form. Fold the squash puree into the whipped cream until just combined. Cover and chill.
20. *For the Spicy Pecan Brittle:* Line a sheet pan with a silicon mat. In a medium saucepan, stir together the water, sugar, and corn syrup. Bring to a boil, and continue to boil until it reaches 340°F and is golden brown. This will take about 15 minutes.
21. Once at 340°F, remove the pot from the heat and quickly stir in the butter, baking soda, and cayenne. Pour the mixture onto the lined baking pan and sprinkle the pecans over the entire pan, allowing them to sink in. Let cool. Chop coarsely into ¼-inch pieces.
22. *For the Candied Bacon:* Coat the bacon in brown sugar.
23. Place bacon on a silicon mat-lined sheet pan and bake in the 350°F oven for 15-20 minutes. Allow to cool. Chop into ¼-inch dice.
24. *To Assemble:* Place a swoosh of some of the acorn squash mousse onto the plate. Pipe the acorn squash mousse into a tart shell, and top with the spicy pecan brittle, the candied bacon, parmesan (if using), thyme, and Maldon salt. Place on the plate along with 3 pecans, and a thyme sprig.

Source: Nyah Marshall

# SWEET POTATO GNOCCHI WITH PECAN RICOTTA, ROASTED BRUSSEL SPROUTS LEAVES AND FENNEL SALAD

*Yield: 6 Portions*

Ingredients	Amounts
<i>Spice Blend</i>	
Ground cinnamon	½ tsp.
Chili powder	½ tsp.
Paprika	½ tsp.
Ground nutmeg	¼ tsp.
Ground clove	½ tsp.
Ground mace	1/8 tsp.
 <i>Sweet Potato Gnocchi</i>	
Garnet sweet potato, whole	16 oz. (1-2 ea.)
Egg yolk	1 ea.
Spice blend (recipe above)	1 tsp.
Salt	to taste
All-purpose flour	1 ½ cups
Semolina flour	1/3 cup, plus extra for rolling
Vegetable oil	¼ cup
 <i>Pecan Ricotta</i>	
Pecans	4 oz.
Lemons, juiced	1 ea.
Sage leaves, chopped	2 tsp.
Salt	½ tsp.
Heavy cream	½ cup
 <i>Roasted Pecan Topping</i>	
Pecans	½ cup
Honey	1 tsp.
Spice blend (recipe above)	½ tsp.
 <i>Fennel Salad</i>	
Fennel bulb, shaved thinly	2 cup
Fennel fronds, chopped	½ cup
Dried cranberries	¼ cup
Apple cider vinegar	¼ cup
Honey	1 Tbsp.
Orange zest	1 tsp.
Orange juice	¾ ea.
Salt	1 tsp.
Black pepper, ground	½ tsp.
Canola oil	1/3 cup

### *Brussel Sprouts*

Brussel sprouts, leaves	4 cup
Butter	¼ cup
Salt	to taste
Black pepper, freshly ground	to taste

### **Method**

1. *For the Spice Blend:* Combine the spices in a small bowl and set aside.
2. *For the Sweet Potato Gnocchi:* Preheat the oven to 375°F.
3. Prick the potatoes with a fork or small knife all over and wrap the potatoes in foil. Place on a small baking sheet and roast them until tender, about 35-40 minutes.
4. While still hot, remove the foil, peel the skin, and scoop the flesh out. Mash with a fork or process through a potato ricer or food mill. Allow to cool for 5 minutes.
5. Add the egg yolk, spice blend, and salt to the potatoes, and gently mix to combine. Add in the flour and 1/3 cup semolina, folding gently until the dough is not sticky. Do not over mix.
6. Divide dough into 6 pieces. Working piece-by-piece, roll them into a thin log on a surface dusted with semolina flour. Cut into 1-inch pieces, and place on a semolina-dusted sheet pan. Repeat the process for the remaining dough sections.
7. Prepare an ice bath.
8. Bring salted water up to a boil, add the gnocchi, and cook until they float, about 1 minute. Place gnocchi into the ice bath to chill, drain well and coat with oil.
9. *For the Pecan Ricotta:* Place the pecans and sage in a food processor and blend, scraping down the sides, until the pecans form a slight paste.
10. Add the lemon juice and salt to the food processor. While blending, slowly stream in the heavy cream, and continue processing until combined. The final mixture should be able to hold its shape.
11. *For the Roasted Pecan Topping:* Combine all the ingredients then place on a sheet tray. Roast in the 375°F oven until the pecans are golden brown and you smell the nuttiness. Take out of the oven and let cool. Once cool, chop the nuts into crumbles.
12. *For the Fennel Slaw:* In a bowl, combine fennel, fennel fronds, and the cranberries.
13. In a separate bowl, whisk together the apple cider vinegar, honey, orange zest and juice, salt, and pepper. Slowly stream in the oil and adjust the seasoning to taste. Toss the slaw with the vinaigrette.
14. *For the Brussels sprouts:* Melt butter in a large skillet on medium high heat until slightly browned. Add the Brussels sprouts. Do not disturb and allow to crisp on one side.
15. Add the pre-cooked gnocchi and season with salt to taste. Shake the pan, and cook the mixture until the Brussel sprouts are still crisp, slightly browned and the gnocchi are heated through.
16. *To Assemble:* Smear a portion of the pecan ricotta on the plate, and top with the gnocchi and Brussels sprouts mixture. Garnish with the fennel slaw, and top with spiced pecans. Dust plate with remaining spice mixture.

Source: Olivia Delisle

# PECAN, BUTTERNUT SQUASH, AND MASCARPONE RAVIOLI WITH BROWN BUTTER SAGE SAUCE

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Egg Yolk Pasta</i>	
All-purpose flour	2 ½ cups, plus extra for rolling
Semolina flour	½ cup, plus extra for rolling
Egg yolks	12 ea.
Olive oil	2 Tbsp.
<i>Pecan Filling</i>	
Pecans, toasted and chopped	1 cup
Honey	2 Tbsp.
Butternut squash, peeled, diced ½ inch	16 oz. wt.
Olive oil	¼ cup
Salt	1 tsp.
Mascarpone cheese	½ cup
Eggs	1 ea.
Breadcrumbs	¼ cup
Parmigiano Reggiano	½ cup
Baharat spice blend	2 tsp.
Lemon zest and juice	1 ea.
<i>Egg Wash</i>	
Egg whites, mixed with 2 Tbsp. water	1 ea.
<i>Brown Butter Sauce</i>	
Butter	½ cup
Fresh sage leaves	¼ cup
Pecans, chopped	½ cup
Pecorino Romano cheese, shaved	1/3 cup

## **Method**

1. *For the Egg Yolk Pasta:* Combine both flours in the bowl of a stand mixer with a dough hook attachment. On medium speed, add the egg yolks and olive oil, mixing the dough until a ball forms and the bowl is clean. Wrap in plastic and refrigerate.
2. *For the Pecan Filling:* Preheat the oven to 400°F.
3. In a medium bowl, toss cubed butternut squash with olive oil and salt.
4. Roast on a parchment paper lined sheet pan until tender, about 15-20 minutes. Cool.
5. Transfer the pecans into a food processor with honey and run on high to create pecan butter, scraping the sides of the food processor frequently.
6. Transfer the roasted squash into the food processor, add the breadcrumbs and process until smooth. Add in the egg, mascarpone cheese, Parmigiano Reggiano, Baharat spice, and

lemon zest and juice. Season to taste and transfer the finished mixture into a pipping bag. Refrigerate until ready to use.

7. Cut pasta dough into four pieces, and roll each piece out very thinly using a pasta machine.
8. Cut the sheets into rounds using a 3" round cutter. Gather the dough scraps into a new ball to reroll.
9. Pipe the filling into each circle, about 2 teaspoon of filling per circle.
10. Brush the edge of the dough with egg wash, and fold the dough over to form a half-moon. Place onto semolina dusted sheet pan to prevent sticking.
11. Bring a large pot of salted water to a boil, add the ravioli to the water. Cook for 4-5 minutes.
12. *For the Brown Butter Sauce:* while the ravioli are cooking, place the butter in a pan and cook until light brown in color.
13. Add sage and pecans to the pan and allow to fry for 1-2 minutes. Once the sage and pecans are toasted, add the ravioli to the pan and coat with the sauce.
14. Serve garnished with Pecorino Romano.

Source: Jayden Kemanian

# MAPLE PECAN ICE CREAM SUNDAE: CARAMELIZED BANANAS, PECAN HONEY TUILE, ORANGE CRANBERRY COMPOTE AND CANDIED PECANS

*Yield: 4 Portions*

Ingredients	Amounts
<i>Candied Pecans</i>	
Egg whites	10 grams
Water	3 grams
Pecans	113 grams
Sugar	25 grams
Salt	¼ tsp.
 <i>Orange Cranberry Compote</i>	
Sugar	100 grams
Water	75 grams
Orange juice	75 grams
Orange zest, 2" x 1" strips	2 ea.
Vanilla bean, halved, scraped	1 ea.
Cinnamon stick	½ ea.
Cranberries	275 grams
 <i>Cinnamon Whipped Cream</i>	
Heavy cream	275 grams
Powdered sugar	37 grams
Vanilla bean extract	2 grams
Ground cinnamon	¼ tsp.
 <i>Pecan Honey Tuiles</i>	
Butter, softened	72 grams
Powdered sugar	81 grams
Honey	52 grams
Egg whites	45 grams
Whole wheat flour	96 grams
Ground ginger	5 grams
Salt	¼ tsp.
Pecan pieces, small	25 grams
 <i>Maple Pecan Ice cream</i>	
Whole milk	370 grams
Heavy cream	95 grams
Sugar, divided	35 grams
Salt	¼ tsp.



Egg yolks	80 grams
Maple syrup	135 grams
Pecan paste	75 grams

*Caramelized Bananas*

Bananas, peeled, halved	2 ea.
Sugar	½ cup
Bourbon (optional)	1 Tbsp.

**Method**

1. *For the Candied Pecans:* Preheat the oven to 275°F.
2. Whisk the egg whites and water until lightly frothed. Toss the pecans in the mixture and toss with the sugar and salt. Place on a sheet tray lined with lightly oiled parchment paper, and bake for 15 minutes. Stir the pecans and then bake for 12 more minutes until they are no longer sticky. Cool completely.
3. *For the Orange Cranberry Compote:* In a large saucepan, combine the sugar, water, orange juice and zest, vanilla, and cinnamon. Bring to a boil and add the cranberries. Lower to a simmer and cook the cranberries until tender, about 8-10 minutes.
4. Chill and remove the zest strips, vanilla bean pod and cinnamon stick.
5. *For the Cinnamon Whipped Cream:* Whip the cream, powdered sugar, vanilla bean extract, and cinnamon to soft peaks. Keep chilled.
6. *For the Pecan Honey Tuiles:* Preheat the oven to 235°F. In a stand mixer with a paddle attachment, cream the butter, sugar, and honey, periodically scraping down the sides of the bowl.
7. Add the egg whites in 2 additions, and mix until incorporated. Scrape the bowl. Add the sifted flour, ginger, and salt to the bowl and mix until smooth. Fold in the pecan pieces.
8. Spread thinly into 5 to 6-inch circles on a silicone baking mat.
9. Bake for 12-15 minutes or until golden brown and still pliable. Remove from oven, cut the tuiles with a 5" round cutter. Place onto an inverted bowl or ramekin to cool until hardened into bowl-shaped tuiles.
10. *For the Maple Pecan Ice Cream:* In a large saucepot, combine the milk, heavy cream, half of the sugar, and salt. Heat gently, stirring until the temperature reaches 185°F.
11. Whisk the egg yolks with the remaining sugar, decanting about a third to one-half of the hot milk mixture into the egg yolks, stirring to temper them.
12. Pour the egg yolk mixture into the pot with the rest of the heated milk mixture and add the maple syrup. Stir and heat gently until it reaches 185 °F. Mix in the pecan paste and then chill over an ice bath.
13. Once chilled, place in an ice cream maker and churn until thick and soft peaks form. Freeze.
14. *For the Caramelized Bananas:* Slice the bananas in half lengthwise and then in half on a diagonal for 8 pieces.
15. Combine the bourbon (if using) and sugar together in a bowl. Place the bananas on a wire rack-lined sheet pan, and sprinkle the bourbon sugar on the bananas. With a torch, caramelize them until they are golden brown.

16. *To Assemble:* Place the caramelized bananas into a tuile cup, then top with a scoop of the maple pecan ice cream, the orange cranberry compote, and cinnamon cream. Garnish with the candied pecans.

Source: Tkaiya Dryden