

# Great Pumpkin Vegan Semifreddo



FOODSERVICE



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SERVING SIZE: 20

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## Ingredients

- 1 1/2 cups Aquafaba (Brine from can of **Furmano's Great Northern Beans**)
- 1/2 cup Sugar in the Raw
- 1/2 teaspoon Cream of Tartar
- 1 cup **Furmano's Great Northern Beans**, drained & rinsed
- 1 cup 100% Pure Pumpkin
- 1/4 teaspoon Ground Nutmeg
- 1/4 teaspoon Ground Cinnamon
- 1 teaspoon Vanilla Extract
- 1 teaspoon Pure Maple Syrup

## In This Recipe



Great Northern White Beans - 15.5 oz.



Pouch Great Northern Beans



Great Northern White Beans

## Preparation

1. In a stainless bowl over a pot of boiling water, add Aquafaba and Sugar. Stir, letting sugar dissolve. Remove from heat.
2. Transfer mixture into a stand mixer. Add cream of tartar and mix on high until the mixture looks like fluff. Transfer to a large bowl.
3. In a food processor combine Great Northern Beans, Pumpkin, Nutmeg, and Cinnamon and pulse until combined.
4. In the bowl with Aquafaba, whisk in Vanilla and Maple Syrup then the Great Northern Bean and Pumpkin mixture, 1/3 at a time. Whisk until combined.
5. Once all ingredients are combined, cover the bowl with plastic wrap and freeze in a freezer for at least 4 hours or overnight.

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