**Sweet potato ice cream with almond brittle**

**Ingredients for 4 portions:**

500 g sweet potatoes from North Carolina

Salt

700 ml almond drink

150 ml + 3 tablespoons Agave syrup

1 Msp. ground cinnamon

120 g blanched almond kernels

3 mint stalks

Also:

ice machine

baking paper

**Preparation:**

1. Peel, wash and chop sweet potatoes coarsely. Cook in boiling salted water for about 20 minutes. Drain and puree finely with almond drink, 150 ml agave syrup and cinnamon. Let the mixture cool down and freeze (in portions) in an ice machine.
2. In the meantime, chop the almonds coarsely and caramelize them with 3 tbsp. agave syrup in a small pan while turning until golden brown. Spread on baking paper and leave to cool.
3. Wash mint and shake dry. Pluck the leaves. Scoop ice cream balls and place them in bowls. Break the brittle into pieces. Garnish the ice cream with brittle and mint.

**Preparation time**: approx. 1 1/2 hours, waiting time approx. 1 hour

Nutrition information per serving:

Energy: 500 kcal/ 2100 kJ

protein: 10 g

fat: 19 g

Carbohydrates: 71 g