

Custard Cold Brew Coffee

SERVING: 8 oz.

YIELD: 4 cups

CUSTARD

Ingredient	Grams	Percent (%)
Liquid Whole Egg	2.27	20.66%
Milk	5.89	53.52%
Sugar	1.36	12.40%
Water	1.42	12.91%
Vanilla Extract	0.06	0.51%
Total	11	100%

FOAM

Ingredient	Grams	Percent (%)
Half & Half	4.95	99.00%
Lecithin, Sunflower	0.05	1.00%
Total	5	100%

COFFEE BUILD

Ingredient	Grams	Percent (%)
Custard	11	33.33%
Coffee	16	50.00%
Foam	5	16.67%
Total	32	100%

EQUIPMENT

- N₂O Canister

INSTRUCTIONS:

Custard

1. Combine sugar, vanilla, and water in a saucepan, cook over low heat.
2. Remove from heat and whisk in milk once sugar is dissolved.
3. Temper in eggs (adding a ladle of hot milk) then pour mixture into the pan.
4. Cover and cook in the combi at 212°F with full steam, fan 1 setting for 20 min.

Foam

1. Incorporate lecithin in a small portion of half and half.
2. Once fully incorporated, add lecithin mixture to the remaining half and half.
3. Add mixture to an ISI canister.

Build

1. Add custard to a glass.
2. Pour in coffee.
3. Add foam as desired.





NUTRITIONALS & INGREDIENT STATEMENT

INGREDIENTS: COFFEE, WHOLE MILK, HALF & HALF, EGGS, WATER, SUGAR, VANILLA EXTRACT, SUNFLOWER LECITHIN.

ALLERGENS: CONTAINS EGG AND MILK

NUTRITION LABEL:

Nutrition Facts	
servings per container	
Serving size	8oz
Amount per serving	
Calories	15
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 10mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 0mg	0%
Potassium 16mg	0%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	