

# Vietnamese Cream Coffee

**SERVING:** 8 oz.

**YIELD:** 4 cups

## COFFEE FOAM

Ingredient	Grams	Percent (%)
Heavy Cream	5.73	27.27%
Condensed Milk	5.73	27.27%
Powdered Sugar (10x)	1.19	9.09%
Liquid Egg Yolk	7.64	36.36%
<b>Total</b>	<b>21</b>	<b>100%</b>

## COFFEE BUILD

Ingredient	Grams	Percent (%)
Coffee Foam	21	66.67%
Coffee	11	33.33%
<b>Total</b>	<b>32.00</b>	<b>100%</b>



## EQUIPMENT

- N<sub>2</sub>O Canister

## INSTRUCTIONS:

1. Combine all foam ingredients.
2. Heat foam ingredients using a double boiler until it reaches 145°F.
3. Continue mixing for at least 30 seconds.
4. Cool mixture over ice until the temperature is below 55°F.
5. Strain mixture.
6. Add mixture to ISI canister.
7. Serve over coffee.
8. Dust with cocoa powder.



## NUTRITIONALS & INGREDIENT STATEMENT

**INGREDIENTS:** COFFEE, EGG YOLKS, HEAVY WHIPPING CREAM, CONDENSED MILK, SUGAR.

**ALLERGENS:** CONTAINS EGG AND MILK

### NUTRITION LABEL:

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>8oz</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 4g	<b>5%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 10mg	<b>0%</b>
<b>Total Carbohydrate</b> 4g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 4g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 0mg	0%
Potassium 36mg	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>	