

ICED COFFEE

CHOCOLATE DALGONA

Iced Chocolate Dalgona Recipe

Recipe Type: Coffee Bar

Meal Components: 8 oz milk

Ingredients	18 servings	Gallon Directions
Sugar, granulated	1 C	<p>CCP: No bare hand contact with ready to eat food.</p> <p>1. Combine water, sugar, and instant coffees in stand mixer bowl, large bowl, or container. (Expect volume to triple).</p> <p>2. Using the whisk attachment on a stand mixer or hand mixer, whisk vigorously for 2-4 minutes, or until stiff peaks form. Dalgona will resemble coffee-colored whipped cream. Cover and set aside.</p> <p>CCP: Hold at 41°F or below.</p> <p>3. Pour 8 oz of chocolate milk into 12 oz cups. Add 3/4 C ice. Just before service, use a no. 8 scoop to distribute 1/2 C dalgona onto 8 oz of milk.</p> <p>CCP: Hold and serve at 41°F or below.</p> <p>CCP: No bare hand contact with ready to eat food.</p>
Instant coffee*	1/3 C	
Instant coffee, decaffeinated*	2/3 C	
Water	1 C	
Milk, chocolate, fat-free	1 gallon + 2 C	
Ice	3 quart + 1.5 C	
Serving	Single Serve Directions	
1 serving provides 8 oz fluid milk.	<p>CCP: No bare hand contact with ready to eat food.</p> <p>1. Place 8 oz. milk in 12 oz cup. Carefully add 3/4 C ice.</p> <p>2. Use a no. 8 scoop to distribute 1/2 C dalgona onto 8 oz of milk.</p> <p>CCP: Hold and serve at 41°F or below.</p> <p>CCP: No bare hand contact with ready to eat food.</p>	
Notes		
<p>*The amount of instant coffee needed will vary by brand. Adjust quantity to provide 8 oz of coffee per latte according to package instructions. Store latte in cooler up to one week or until expiration date of milk, depending on which one comes first.</p> <p>Serve with a spoon or stir stick for students to combine dalgona with milk (unmixed, Dalgona whip has a strong flavor that may be unappealing to students). Mixing highly encouraged. Dalgona Coffee may be stored in an airtight container up to one day. After one day, product quality is compromised.</p>		

Adapted from DairyMAX Coffee Bar Recipes

