

# ICED COFFEE

## PEPPERMINT MOCHA

### Iced Peppermint Mocha Recipe

Recipe Type: Coffee Bar

Meal Components: 8 oz milk

Ingredients	1 serving	16 servings	Gallon Directions
Milk, chocolate, fat-free	8 oz milk	1 gallon	<p><b>CCP: No bare hand contact with ready to eat food.</b></p> <p>1. Place chocolate milk, peppermint simple syrup, and instant coffee in a large container. Whisk ingredients together, cover, and store in cooler overnight.</p> <p><b>CCP: Hold at 41°F or below.</b></p> <p>2. Whisk peppermint mocha before pouring individual cups. Make sure syrup is evenly dispersed and coffee granules have dissolved in milk.</p> <p>3. Transfer peppermint mocha into an insulated beverage dispenser. Fill 12 oz cups with 3/4 C ice and dispense 8.5 oz latte over ice.</p> <p><b>CCP: Hold and serve at 41°F or below.</b></p> <p><b>CCP: No bare hand contact with ready to eat food.</b></p>
Peppermint simple syrup	1 T	8 fl oz	
Instant coffee*	1 tsp	1/4 C + 1 T + 1 tsp	
Ice cubes	3/4 C	3 quarts	

Serving	Single Serve Directions
1 serving provides 8 oz fluid milk.	<p><b>CCP: No bare hand contact with ready to eat food.</b></p> <p>1. Place chocolate milk, peppermint simple syrup, and instant coffee in 12 oz cup. Whisk ingredients together.</p> <p>2. Carefully add 3/4 C ice.</p> <p><b>CCP: Hold and serve at 41°F or below.</b></p> <p><b>CCP: No bare hand contact with ready to eat food.</b></p>
<p><b>Notes</b></p> <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>	

Adapted from DairyMAX Coffee Bar Recipes

