

# COFFEE

## MOCHA LATTE

### Mocha Latte 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, vanilla 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. Pour mocha latte into stockpot and stir. Make sure syrup is evenly dispersed and coffee granules have dissolved in milk. Warm over medium-low heat until tiny bubbles start to form around the edges. Stir occasionally so a skin doesn't form. Warm until temperature reaches 150°F - 160°F.</p> <p><b>CCP: Heat to 135°F or higher.</b></p> <p>3. Transfer to an insulated beverage dispenser, and dispense 8.5 oz into 12 oz cups.</p> <p><b>CCP: Hold for hot service at 135°F or higher.</b></p>
Vanilla simple syrup	1 T	8 fl oz	
Instant coffee*	1 tsp	1/4 C + 1 T + 1 tsp	

Serving	Single Serve Directions
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1 serving provides 8 oz fluid milk.

#### Notes

\*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.

**CCP: No bare hand contact with ready to eat food.**

- Place chocolate milk, vanilla simple syrup, and instant coffee in 12 oz cup. Whisk ingredients together.
- Using a frothing wand or microwave, heat beverage to 140°F. Microwaving times will vary. Average time in microwave is 1 minute 40 seconds.

**CCP: Heat to 135°F or higher.**

- Stir before serving. Make sure all coffee granules have dissolved in milk.

**CCP: Hold for hot service at 135°F or higher.**

Adapted from DairyMAX Coffee Bar Recipes

