

# MOO BREW

## ICED COFFEE

### ICED COFFEE RECIPE

8 oz. 1% Milk  
2 oz. Coffee  
2 oz. Sugar-free syrup (two pumps)

### DIRECTIONS

In a 16-oz. cup, add coffee, two pumps of syrup and milk. Stir. Add ice until the cup is full, and put on a lid. If you add whipped cream, use a dome lid.

### WHIPPED CREAM RECIPE

3 C (24 oz.) 1% milk, chilled  
2 tsp. Xanthan gum  
3 oz. Sugar-free vanilla syrup (3 pumps)

### DIRECTIONS

Place the milk and syrup into a blender, and mix for two minutes. Add the Xanthan gum, and mix until it's completely dissolved. Pour the mixture into a whipper canister (don't fill more than 3/4 full), and close tight.

**\*Following directions are for use with Chef Masters Professional Whipped Cream Dispenser:**

Insert a N20 charger into the charger hold. Next, screw the charger holder onto the head until you can hear that all the charger contents have flowed into the whipper canister. Shake the canister vigorously for one minute. Unscrew the charger holder and dispose of the empty charger. Before serving, shake briskly for a few seconds. Then, turn the whipper canister upside down, and spray into the iced coffee.

\*Keep whipper canister refrigerated or on ice.

**FLAVOR SUGGESTIONS:** Vanilla, Caramel, Chocolate, Mocha

### FLAVOR COMBOS:

**Vanilla Caramel Swirl:** 1 pump vanilla, 1 pump caramel

**Chocolate Caramel:** 1 pump chocolate, 1 pump caramel

**Caramel Mocha:** 1 pump caramel, 1 pump mocha

