

The Trooper

Ingredients

- 1 ½ cup whole milk
- ¾ cup sugar
- 1 ½ cup coffee beans
- Pinch salt
- 1 ½ cups heavy cream
- 5 large egg yolks
- ¼ tsp ground coffee
- 2 glazed donuts

Recipe

1.Heat the milk,sugar, coffee beans, salt, and ½ a cup of cream in a medium saucepan until it is quite warm and steamy, but not boiling.Once the mixture is warm, cover it, remove from heat and let steep at room temperature for one hour.

2.Pour the remaining 1 cup of cream into a medium bowl and set in a large bowl full of ice. Set a mesh strainer on top of bowls. Set aside.

3.Reheat milk and coffee mixture on 4 or 5 until steamy and hot (not boiling). In a different bowl whisk egg yolks together. Slowly pour the heated milk and coffee mixture into egg yolks. Whisking constantly so the egg yolks are tempered by the warm milk, but not cooked. Scarpe warmed egg yolks back in the pan.

4. Stir custard mixture consistently over 4 or 5 with spatula, scraping the bottom as you stir, until the mixture thickens.

5. Pour the custard through the strainer and stir it into the cream that's set over ice. Press on the coffee beans to extract as much of the

coffee flavor as possible. Then throw away the beans. Mix in vanilla and finely ground coffee and stir until cool.

6. Once cool, put in a container and then put in the freezer.

7. Once frozen, scoop onto a glazed donut and eat.

Target Audience

First Responders

Slogan:

Come Get a Scooper of the Trooper