

Coffee Ice Cream

A creamy and delicious coffee ice cream. It contains lots of coffee and no dairy for maximum coffee flavor.

Work: 20 min | **Tags:** ice cream, vegan, vegetarian | **Servings:** 1 × pint

1 Mix Dry Ingredients

Amount	Name	Note
80 g	Sugar	white table sugar
45 g	Glucose Powder (38 DE)	
20 g	Dextrose	
25 g	Inulin	
8 g	Cocoa Powder	unsweetened, dutch process ("processed with alkali"), calculation based on 21 % fat content
1.2 g	Xanthan	
2 g	Salt	

Mix in a bowl.

Note: Salt is a bitterness blocker – the idea in adding a bit of salt is to suppress some of the coffee's bitterness, but not enough for any saltiness to come through.

2 Add Wet Ingredients

Amount	Name	Note
400 g	Brewed Coffee	brewed at 70 g/l (i.e. 35 g coffee on 500 g water, yielding >400 g out)
10 g	Raspberry Syrup	or other fruit syrups, depending on the coffee used and your taste

- While mixing with a whisk, slowly add the coffee.
- Add the syrup.
- Keep mixing until all solids are fully dissolved.

3 Cool Mixture Down

Put the bowl into a bigger bowl filled with cool tap water to cool it down quickly. If necessary, change the water after a few minutes.

