

## **Golden Milk Latte**

Category Drinks	1 serving		32 servings		Cooking process #2 Same Day Service	
	Amount		Amount			
Ingredients	Weight Measures		Weight	Measures	Gallon Directions	
Milk, low-fat		1 cup		2 gal	CCP: No bare hand contact with ready to eat	
Cinnamon dolce simple syrup		1 Tbsp + 1 tsp		2 2/3 cup	1. Place milk, cinnamon dolce syrup, turmeric,	
Turmeric, ground		1/4 tsp		2 Tbsp + 2 tsp	ginger, and black pepper in a large pitcher.	
Ginger, ground		1/8 tsp		1 Tbsp + 1 tsp	Whisk ingredients together, and then store in	
Pepper, black		pinch		1 tsp	cooler overnight.	
					CCP: Hold and serve at 41° F or below.  2. To heat in bulk: Pour latte into stockpot and stir. Warm over medium low heat until tiny	
					bubbles start to form around the edges. Stir	
					frequently so a skin doesn't form. Warm until	
					temperature reaches 150° F - 160° F.	
					CCP: No bare hand contact with ready to eat	
					3. Transfer to an insulated beverage dispenser,	
					and dispense 8.5 oz evenly into 12 oz cups.	
					CCP: Hold and serve at 135°F or above.	
					Single Serving Directions	
					1. Follow step 1 under gallon directions for	
					overnight preparation.	
					CCP: No bare hand contact with ready to eat	
					2. To serve hot, pour 8.5 oz golden milk latte in	
					12 oz cup. 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: Hold and serve at 135°F or above.	
					CCP: No bare hand contact with ready to eat	
					3. To serve cold, add 3/4 cup ice to a 12 oz cup.	
					Pour 8.5 oz golden milk over ice.	
					CCP: Hold and serve at 41° F or below.	



Prep Time	5 minutes	5 minutes cold; 15 minutes hot						
Notes								
Number of serv	rings is based on 8.5 ounce	es per cup.						
Nutrients per	serving							
Calories	140 kcal	Sat Fat	1.488 g	Total Sugars	20.337 g			
Protein	8.572 g	Chol	9.8 mg	Added Sugars	8.097 g			
Carb	20.764 g	Sodium	129.485 mg					
		Dietary Fiber	0.134 g					