

CHICAGO JOHNNY'S FRIGGIN' DELICIOUS ITALIAN SWEET COFFEE CREAM

1 cup half & half 1/2 cup whole milk 2/3 cup cane sugar 2 tea vanilla extract

1 tea almond extract

RECIPE & TECHNIQUES

BEGINNING NOTES:

• I love coffee! Seriously, I drink the s&^t out of the stuff. When I wake up I make a dark roast & drink it black as mud. As the day progresses I make a more mild blend. And when I

wind down the day after dinner I make a dark roast & add some Italian Sweet Cream, relax in the moment, & have a pizzelle or some other pastry or cookie while I'm at it. But I always have a pot of coffee going.

• This is a very simple & easy to make recipe, but I want to warn you about the dangers of heating milk on the stove. First of all, don't ever add cold milk (or half & half, heavy cream, et cetera)

to a hot pan, you will scald it! Second, when you do gradually heat up milk on the stove (which is the proper way to do it) you have to watch it constantly. Once milk heats up it starts to 'foam' & become much larger in volume than you begin with. So use a pot at least 3 times the volume of what

you are beginning with your recipe. Stir often & make sure you are scraping the bottom of your pan or pot so you don't burn your milk fat. I'm not trying to scare you off, I just want you to know! • I look at coffee as anything from a simple 'wake me up' in the morning to an enjoyable, relaxing experience that I can have in the evening to wind down my day. But the best coffee is one you share with friends over conversation & cookies. This recipe pairs great with my Pizzelle Cookie recipe (that you can also find on the Chicago Johnny's website).

INSTRUCTIONS (MAKES SHY OF A PINT):

Start with a cold shallow pot on the stove. Add in your milk, half & half, & sugar. Turn your pot on low heat & whisk as the milk slowly heats up. You are dissolving the sugar in this part of the recipe.

Once the sugar is dissolved & the milk starts to foam, turn off your heat. Add in your almond & vanilla extracts & whisk together.

Refrigerate your Chicago Johnny's Italian Sweet Cream for up to 3 weeks. Add 1-2 Tbl per cup of coffee for a friggin' delicious relaxing treat!

"Coffee is proof that God loves us & wants us to be happy" -Chicago Johnny

"I never laugh until I've had my coffee" - Clark Gable



Difficulty Level: .5 Stars



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