



Chocolate Dalgona Recipe

Recipe Type: Coffee Bar

Serving Size: 12 oz

Preparation Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Ingredients	18 Servings	90 Servings	Bulk Serving Directions
			CCP: No bare hand contact with ready to eat food.
Sugar, granulated	1 cup	1 qt + 1 cup	1. Combine water, sugar, and instant coffees in a stand mixer bowl, large bowl, or container. (Expect volume to triple).
Instant coffee*	1/3 cup	1 2/3 cup	
Instant coffee, decaffeinated*	2/3 cup	3 1/3 cups	2. Using the whisk attachment on a stand mixer or hand mixer, whisk vigorously for 2-4 minutes, or until stiff peaks form. Dalgona will resemble coffee colored whipped cream.
Water	1 cup	1 qt + 1 cup	
Milk, chocolate, fat free	1 gal + 2 cups	5 gal + 2 qt + 2 cups	3. To heat in bulk: Pour milk into stockpot. Warm over medium low heat until tiny bubbles start to form around the edges. Stir occasionally so a skin doesn't form. Warm until temperature reaches 150° F - 160° F.
			4. Transfer to an insulated beverage dispenser and dispense 8 oz into 12 oz cup.
			5. Just before service, use a no. 8 scoop to distribute ½ cup servings onto 8 ounces of milk.
			CCP: Hold and serve at 41° F or below. CCP: No bare hand contact with ready to eat food.



Serving:	Single Serving Directions
1 serving provides 8 oz fluid milk.	CCP: No bare hand contact with ready to eat food.
Notes:	1. Place 8 oz milk in 12 oz cup.
*The amount of instant coffee needed will vary by brand. Adjust quantity to provide 8 oz of coffee per latte according to package instructions. Store latte in cooler up to one week or until expiration date of milk, depending on which one comes first.	2. Using a frothing wand or microwave, heat milk to 140° F. Microwaving times will vary. Average time in microwave is 1 minute 40 seconds.
Serve with a spoon or stir stick for students to combine Dalgona with milk (unmixed, Dalgona whip has a strong flavor that may be unappealing to students). Mixing highly encouraged. Dalgona Coffee may be stored in an airtight container up to one day. After one day, product quality is compromised.	3. Just before service, use a no. 8 scoop to distribute ½ cup servings onto 8 ounces of milk.
	CCP: Hold for hot service at 135° F or higher. CCP: No bare hand contact with ready to eat food.



Nutrition information may vary based on the ingredients/brands used.

Chocolate Dalgona Recipe Nutrient Analysis

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
12 fl oz	173 kcal	0.01 g	0.00 g	5.00 mg	151.24 mg	34.22 g	0.00 g	30.18 g	9.31 g

Nutrient analysis reflects all ingredients listed.

Chocolate Dalgona Recipe Nutrient Analysis without Milk

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
½ cup	53 kcal	0.01 g	0.00 g	0.00 mg	1.24 mg	13.22 g	0.00 g	11.18 g	0.31 g

Nutrient analysis does not include milk as this is an allowable beverage and does not need to be included in the smart snack beverage evaluation. The calories from sweeteners noted above must be included in the evaluation under “other beverages” and are limited to 5 calories per 1 fluid oz. Please see [FNS Q&A](#) question 15 and 16.

Nutrients generated with NUTRIKIDS® Menu Planning and Nutritional Analysis software and should not be used for medical conditions or food allergies.