



Oatvika Coffee Float





COFFEE CHERRY INFUSION

100g	Cascara	:	Place into a pan and bring to the boil and leave to infuse for 8 minutes, strain off.
500g	Water	:	
600g	Total weight	:	

COFFEE CHERRY SYRUP

250g	Cascara infusion	:	Weight both into a pan and warm it up enough so the sugar dissolves.
250g	Sugar	:	
500g	Total weight	:	

COFFEE & OABIKA JUICE

200g	Coffee Cherry Syrup	:	Place into a jug, mix well and place into a 1l soda bottle and add 1 gas.
24g	OABIKA	:	
400g	Water	:	
624g	Total weight	:	

OABIKA, ORGANIC MADAGASCAN VANILLA AND MUSCAVADO ICE CREAM

500g	Herd whole milk	:	Bring the milk, cream, milk powder and vanilla pods up to the boil and wrap and leave to infuse for 30 minutes. Meanwhile cream together yolks and sugar. Once the milk has been infused bring it back up to the boil, pour over the egg yolks, return to the pan and cook to 82°C then pass it through a sieve into a bowl over ice, add the oabika and place into a paco and freeze.
100g	Double cream	:	
1	Organic Madagascan vanilla pod	:	
25g	Milk powder	:	
75g	Muscavado sugar	:	
100g	Egg yolks	:	
50g	OABIKA	:	
860g	Total weight	:	

MADAGASCAN VANILLA FOAM

425g	Herd whole milk	:	Place the milk, cream and pods into a pan and bring up to the boil and leave to cool down. Once cold mix the sugar and pectin together in a small bowl. Place the sugar mix into the pan and bring to the boil then pass through a sieve and leave to set. Whisk up and place into a foam bottle with 2 gases.
250g	Double cream	:	
2	Organic Madagascan vanilla pods	:	
75g	Sugar	:	
5g	NH pectin	:	
860g	Total weight	:	

BLOWTORCH COCOA NIBS

100g	Cocoa nibs	:	Blowtorch the cocoa nibs until they start to smoke a little then place into a bowl of sugar and mix. Then place on top of the vanilla foam.
100g	Sugar	:	
200g	Total weight	:	

ASSEMBLY AND FINISHING

To assemble the drink half fill your frozen glass with the carbonated Coffee & Oabika Juice. Now add one scoop of ice cream, fill the rest of the glass with vanilla foam. Then sprinkle over the toasted cocoa nibs. To make this drink extra Niche add a bit of gold leaf. Serve with a short straw and a small spoon.