

Mocha Café Au Lait
The Beaufort House Inn
61 N Liberty Street, Asheville, NC 28801 828-254-8334

Makes 8 (1/2 cup) Servings

1/3 cup all-purpose flour
1/8 tsp salt
2.5 cups Half n Half Cream
1 (14 oz) can Sweetened Condensed Milk
2 egg yolks
2 Tbs instant coffee granules
1 Tbs Swiss Miss Hot Chocolate Mix
1 Tbs vanilla
3/4 cup whipping cream (no sugar added)
Fresh grated nutmeg / mint sprigs

Gently heat cream in a heavy deep sauce pan until barely frothing around edges.
Gradually whisk in all-purpose flour and salt until well blended and smooth.

Add next 4 ingredients, whisking constantly for 12-20 mins on med/low heat until custard thickens. Remove from heat and stir in 1 Tbs good quality vanilla.

Remove from heat when adequately thickened and set in a cool place. Continue to whisk every few minutes to let steam heat release. When custard is "set" - serve immediately by spooning into 1/2 cup ramekins and garnishing with dollop of fresh whip cream, grated nutmeg and mint sprig.