

Long Beach Creamery

We plan to be at Farm Lot 59 every other Saturday at 10 am. sharing our newest creations and tasters favorites. Special Thanks to Sasha Kanno and Farm Lot 59 for their support!

TASTING LIST 9/14/13 - THANKS FOR BEING HERE!!

LWR Coffee - Lightly roasted coffee from Lord Windsor Roasters is steeped in organic cream. A fresh and flavorful treat. Ingredients: Organic Milk, Organic Cream, Sugar, Lord Windsor Roasters Coffee, Cream Cheese, Organic Corn Syrup, Tapioca Starch, Sea Salt. *Note - we also have pints available with Agave Nectar instead of Organic Corn Syrup.*

Nectarine Lambic Sorbet - Fresh nectarines swimming in beautiful raspberry sour beer. Ingredients: Nectarines, Sugar, Raspberry Lambic Beer, Organic Corn Syrup.

Burnt Caramel - Three grades of caramelized Demerara sugar leave burnt notes on the tongue, while the cream smooths it out for a sweet finish. Ingredients: Organic Milk, Organic Cream, Demerara Sugar, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt. Available in push up pops.

Goat Cheese Whiskey Fig - Mission Figs mixed with Bushmills Irish Honey Whiskey compliment the Goat Cheese and organic cream for tangy sweet bite - with a whiskey finish. Crumble some crisp prosciutto on top for otherworldly flavor. Ingredients: Organic Milk, Organic Cream, Whiskey Fig Jam (Mission Figs, Sugar, Bushmills), Organic Goat Cheese, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt.

Muscovado Chocolate - Dark Muscovado sugar adds a toffee bite to a creamy milk chocolate ice cream. Ingredients: Evaporated Milk, Organic Milk, Organic Cream, Muscovado Sugar, Cocoa Powder, 52% Cacao Bar, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt.

Cafe Au Lait & Beignets - Chicory coffee from Cafe Du Monde is steeped in sweet organic cream. Handcrafted Beignets with powdered sugar complete the NOLA flavor. Ingredients: Organic Milk, Organic Cream, Sugar, Cafe Du Monde Coffee, Beignets & Powdered Sugar, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt.

Chanterelle Mushroom - for tasting only on 9/14. Chanterelle Mushrooms cooked in organic cream with a Grade A Madagascar Vanilla Bean. Apricot flavor with a earthy finish. Ingredients: Organic Milk, Organic Cream, Sugar, Chanterelle Mushrooms, Madagascar Vanilla Bean, Marscapone Cheese, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt. - **Make sure to vote on whether Chanterelle should go into production.**

Blue Chocolate - Blue Cheese and Chocolate share 73 flavor notes according to food scientists. Pairing them together creates a rich dark chocolate ice cream with a blue cheese finish. Ingredients: Organic Milk, Organic Cream, Sugar, Cocoa Powder, 60% Cacao Bar, Blue Cheese, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt.

Ginger Biscuit - Limited Edition Flavor. Fresh Ginger ice cream with Dark Chocolate chip biscuits crumbled in from Southern Girl Bakery. The biscuits are the bomb! Ingredients: Organic Milk, Organic Cream, Vegan Sugar, Fresh Ginger, Village Bakery Dark Chocolate Chip Biscuits, Vanilla Bean, Cream Cheese, Agave Nectar, Tapioca Starch, Sea Salt.

Lemon Lime Basil - Farm Lot 59 Flavor - Available in push up pops. A Farm Lot 59 Flavor. Pastured eggs from happy hens and freshly picked lime basil highlight this custard style ice cream. Light and refreshing. Ingredients: Organic Milk, Organic Cream, Vegan Sugar, Farm Lot 59 egg yolks, Lemon, Farm Lot 59 Lime Basil, Sea Salt.

Respect the Cream: Each ice cream has the date it was made on the pint. Open and enjoy before 45 days expires. Once open, eat within 7-10 days for maximum flavor. Always place in the deepest part of your freezer - never in the freezer door. When dishing out a serving, minimize the time away from the freezer (unless you plan on finishing it.) Once served, let thaw just a bit before eating so the flavor can unfreeze. Big no no - wetting the spoon to serve the ice cream. Water is the mortal enemy of great ice cream. ENJOY!!

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