

# Long Beach Creamery

TASTING LIST 10/28/13

Pledges - \$10 for a pint, \$5 for a cup, \$4 for a pop

**Huskaberry Fin:** Blackberry jam swirled into a sweet corn ice cream with a hint of vanilla. Summer, in an ice cream. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, corn, blackberry jam (blackberries, sugar, lemon juice), vanilla bean. **PINTS**

**Ginger Chip:** Fresh ginger is steeped overnight in sweet organic cream adding a ginger spice. Melt in your mouth dark chocolate is dripped in when freezing for a stracciatella style chip. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, fresh ginger, callebaut 70% chocolate, coconut oil. **PINTS & CUPS**

**RX Sorbet:** The cold and flu fighter. Ingredients with natural healing properties help soothe sore throats and clear nasal passages, while your taste buds do a happy dance. Ingredients: Fresh squeezed orange juice, fresh squeezed lemon juice, sugar, beeCause honey, ginger, Rebel Yell Bourbon Whiskey, cayenne pepper. **PINTS & CUPS**

**Krispy Caramel:** A chocolate ganache covered rice krispy treat is mixed into Burnt Caramel ice cream for a sweet and krispy overloaded ice cream. Have your glass of milk ready! Ingredients: Organic Milk, Organic Cream, Three grades of raw Demerara Sugar, Krispy treat from Southern Girl Bakery, Cream Cheese, Tapioca Syrup, Tapioca Starch, Butter, Sea Salt. **PINTS & CUPS**

**Okinawa Sweet Potato:** Beni Imo, as the Okinawans call it, is a rich, purple, superfood sweet potato. A strong sweet potato flavor with a taste of Autumn finish. Ingredients: Organic Milk, Organic Cream, Sugar, Okinawa Sweet Potato, Cream Cheese, Tapioca Syrup, Tapioca Starch, Cinnamon, Sea Salt. **PINTS & CUPS**

**Chocolate Wine:** Callebaut chocolate and Cirque Du Vin Red Wine make an exciting pairing in this rich sweet cream. The wine lovers ice cream. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, cocoa powder, coffee, 70% chocolate, red wine. **PINTS & CUPS**

**Elvis Cream:** Crafted after Elvis' favorite sandwich. A Banana ice cream with peanut butter swirl and crispy candied bacon. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, bananas, peanut butter swirl and candied bacon. **PINTS, CUPS & POPS**

**Roasted Strawberry Balsamic:** Roasted strawberries and thick enFuso pomegranate balsamic vinegar pair for a tangy strawberry flavor. It's a light and complex ice cream. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, roasted strawberries, enFuso pomegranate balsamic vinegar. **PINTS & CUPS**

**Mintastic Chip:** Fresh mint is steeped overnight in sweet organic cream. Melt in your mouth dark chocolate with a hint of peppermint is dripped in when freezing for a stracciatella style chip. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, mint, Callebaut 70% chocolate, coconut oil, peppermint extract. **PINTS & CUPS**

**Goat Cheese Blueberry St Germain:** Wild Blueberry jam with St. Germain liquor is swirled through a tangy goat cheese ice cream. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, goat cheese, marscapone cheese, wild blueberries, St. Germain liquor and vanilla bean. **PINTS & CUPS**

**Roasted Cayenne Corn:** BBQ roasted corn is steeped in sweet cream with buttermilk. Cayenne pepper and parmesan cheese pump up the flavor of the corn cream. Ingredients: Organic Milk, Organic Cream, Sugar, Roasted Sweet Corn, Cream Cheese, Tapioca Syrup, Parmesan Cheese, Buttermilk, Tapioca Starch, Cayenne Powder, Sea Salt. **TASTE & RATE - CUPS AVAILABLE**

Instagram: @longbeachcreamery

Facebook: <https://www.facebook.com/longbeachcreamery>

LongBeachCreamery.com

# Long Beach Creamery

## FAVORITES IN STOCK FOR PLEDGE - BUT NOT UP FOR TASTING

**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, Tapioca Syrup, Tapioca Starch, Sea Salt. **Pints, Cups & Pops**

**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, Sugar, Cocoa Powder, 53.8% Cacao Bar, Cream Cheese, Tapioca Syrup, Tapioca Starch, Sea Salt. **Pints & Pops**

**Chanterelle Mushroom:** 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. **Cups**

**Wild Blueberry Yogurt:** Sweet wild blueberries from Oregon pair with European style yogurt for a wholesome flavor. Ingredients: Organic Milk, Organic Yogurt, Organic Cream, Sugar, Wild Blueberries, Raspberry Sauce, Cream Cheese, Tapioca Syrup, Agave Nectar, Tapioca Starch, Sea Salt. **Pints**

**Hazelnut Cocoa Razz:** Roasted Hazelnuts and Callebaut Cocoa give the organic cream a Nutella flavor. The raspberry sauce adds a sour contrast to each bite. Ingredients: Organic Milk, Organic Cream, Sugar, Callebaut Cocoa, Roasted Hazelnuts, Raspberry Sauce, Cream Cheese, Agave Nectar, Tapioca Starch, Sea Salt. **Pints**

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!! - **Special thanks to Farm Lot 59 for their support!**

Instagram: [@longbeachcreamery](https://www.instagram.com/longbeachcreamery)

Facebook: <https://www.facebook.com/longbeachcreamery>

[LongBeachCreamery.com](https://www.longbeachcreamery.com)