

# Long Beach Creamery

TASTING LIST - Farm Lot 59 - 12/21/13

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

**BLACK STOUT\*** - A bittersweet and refreshing ice cream. Allagash Black stout with a coffee back. Strong flavors absorbed into the sweet organic cream. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, Allagash Black, cream cheese, coffee, vanilla, salt.

**BRIOCHE & JAM** - Sweet butter flavored ice cream with toasted brioche sprinkled throughout. Organic blackberry and raspberry jam is spread in to enhance each bite. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, mascarpone cheese, Brioche toast, butter, berry jam, vanilla, salt.

**BURNT CARAMEL** - Caramelized Demerera sugar leaves burnt notes on the tongue, while the organic cream smooths it out for a sweet finish. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, Demerara sugar, cream cheese, butter, Himalayan pink salt. Pints & Cups

**CAYENNE CHOCOLATE** - 58% cocoa chocolate ice cream with a kick of cayenne pepper. It's sweet, then it bites - and you can't put it down. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, evap milk, Cocoa powder, cocoa 58%, vanilla, cinnamon, cayenne pepper, salt

**CHANTERELLE** - A mascarpone cheese and vanilla ice cream plays host to the earthy sweet chanterelle mushrooms. A hint of apricot and sunshine. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, mascarpone cheese, chanterelle mushroom, cream cheese, vanilla, salt

**CRABAPPLE CARAMEL** - Crabapple jelly and burnt caramel are mixed into sweet organic cream for this smooth, sweet & tart flavor. Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, crabapple jelly, Demerara sugar, cream cheese, butter, salt.

**OKINAWA MARSHMALLOW** - 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. With handcrafted Vanilla Bean Marshmallows! Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic sweet cream buttermilk, Okinawa Sweet Potato, Cream Cheese, Cinnamon, Sea Salt

**PANANG CURRY** - Panang Curry sauce from Thai Sky restaurant gives the organic cream a sweet & spicy punch. A peanut butter swirl adds a smooth jab to the mix. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, Panang Curry, vanilla, peanut butter swirl, goat and cream cheese, lemon syrup, salt.

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**TURTLE** - Fashioned after the DeMet's Candy Company's famous Turtles. Milk chocolate ice cream with honeyed pecans and a caramel swirl Ingredients: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, evaporated milk, Cocoa powder, cocoa 58%, caramel swirl, honey pecans, vanilla, salt.

**WHITE PEPPERMINT** - Cool peppermint candy and fresh pressed mint oil brighten up a goat cheese ice cream. A festive holiday flavor everyone will enjoy. Ing: organic cream, organic nonfat milk, organic cane sugar, organic egg yolk, organic buttermilk, goat cheese, cream cheese, peppermint candy, mint oil and vanilla.

**FREE POP WITH EVERY ORDER WHILE SUPPLIES LAST!**

**POPS AVAILABLE \$4 for One - \$20 for Six**

**Muscovado Chocolate  
LWR Coffee  
Cognac Egg Nog\***

*Respect the Cream: Each ice cream has the date it was made on the pint. Open and enjoy before 45 days for the best flavor. Once open, eat within 7-10 days for maximum flavor. Always place in the deepest part of your freezer - never in the freezer door. Let it 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!!*

*\* These ice creams contain small amounts of liquor for taste.*