

# Vietnamese Coffee Ice Cream

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-espreso-ice-cream-recipe>

## Ingredients:

- 6 egg yolks
- 1/4 cup coffee ground Vietnamese, see note above
- 2 cups half-and-half
- 14 ounces sweetened condensed milk see note above
- 1/2 teaspoon kosher salt to taste

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 395 milligrams
4. Fat: 30 grams
5. Protein: 16 grams
6. SaturatedFat: 16 grams
7. Sodium: 490 milligrams
8. Sugar: 54 grams

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