

# Keto Vietnamese Iced Coffee

Hands-on 5 minutes Overall 5 minutes

**Nutritional values (per serving):** Total carbs: 1.7 g, Fiber: 0 g, **Net carbs: 1.7 g**, Protein: 1.2 g,

Fat: 10.7 g, Calories: 101 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



## Ingredients (makes 1 serving)

1-2 tbsp ground coffee, ideally Vietnamese coffee - *coarse grind is better as it doesn't fall through the filter*

2 tbsp Keto Condensed Milk or more to taste

2/3 - 1 cup boiling water

ice cubes

## Instructions

1. Prepare the Keto Condensed Milk in advance. Pour a tablespoon of it in a glass. Unscrew the top part of your Vietnamese coffee filter. Add ground coffee and screw the top part back. Turn the filter once or twice to level the coffee grind and place on top of the glass. *Do not make the same mistake I did. As I realised, it's better to add the coffee **before** you put the filter on the glass to avoid the coffee grind falling through the filter into the glass.*
2. Pour 2 tablespoons of hot water inside and let the coffee swell up for 20-30 seconds. Then pour in the rest of the water (the best temperature is 85-90 °C/ 185-195 °F).
3. Cover with the lid and let it drip for 4-5 minutes until all the water goes through. after it stops dripping, remove the filter and add ice.
4. Pour in the remaining Keto Condensed Milk (a tablespoon or more to taste). Stir or drink without stirring. Enjoy!

## More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)

[Free & premium keto diet plans](#)