

ST REMIO®

ALMOND CROISSANT



ALMOND CROISSANT SYRUP:

INGREDIENTS:

- 3 heaped tbsp 99th Monkey Natural Almond Butter
- 1/2 cup brown sugar
- 1 tsp vanilla extract
- 1 cup water

TO MAKE THE SYRUP:

- In a saucepan over medium heat, combine the almond butter, brown sugar, vanilla extract, and water.
- Whisk well until the almond butter begins to dissolve and the mixture is smooth.
- Bring the mixture to a gentle boil, then reduce heat to low.
- Let simmer for 10–15 minutes, stirring occasionally, until slightly thickened and well combined.
- Remove from heat and allow to cool to room temperature. Transfer to a clean, airtight container (such as a mason jar).
- Store in the refrigerator for up to 2 weeks

WHAT YOU NEED:

- 150ml milk of choice
- Ice (as desired)
- 60ml St Remio Cold Brew
- 20ml Almond Croissant Syrup

ALMOND CROISSANT COLD FOAM INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 10ml Almond Croissant Syrup

OPTIONAL:

- slivered almonds, to garnish

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Add 20ml Almond Croissant Syrup to the glass.
- Pour in 150ml of milk of choice and gently stir to combine.
- Slowly pour 60ml of Cold Brew over the top to create a layered effect. Set aside.

TO PREPARE THE ALMOND CROISSANT COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tbsp powdered sugar, and 10ml Almond Croissant Syrup.
- Using a hand whipper (milk frother), whip the mixture until it thickens to a light, airy cold foam texture - pourable yet softly fluffy.

TO FINISH:

- Gently spoon or pour the almond croissant cold foam over the iced Cold Brew.
- Garnish with optional slivered almonds.
- Serve immediately and enjoy!