

ST REMIO®

BIRTHDAY CAKE ICED LATTE



WHAT YOU NEED:

- 150ml milk of choice
- Ice (as desired)
- 1 pump (approx. 8ml) St Remio Vanilla Syrup
- 60ml St Remio Cold Brew

COLD FOAM INGREDIENTS:

- 80ml of cream
- 1 tsp vanilla essence
- 2 tbsp powdered sugar
- Dash of pink food dye
- Sprinkles to top

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Pour in 150ml of milk of choice.
- Add 1 pump (approx. 8ml) of St Remio Vanilla Syrup and stir gently to combine.
- Slowly pour 60ml of St Remio Cold Brew over the top to create a layered effect. Set aside.

TO PREPARE COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tsp vanilla essence, 2 tbsp powdered sugar, and a dash of pink food dye.
- Using a hand whipper (milk frother), whip the mixture until it thickens to a light, airy cold foam texture. The consistency should be pourable yet softly fluffy - similar to lightly whipped cream.

TO FINISH:

- Spoon or pour the pink cold foam over the Cold Brew.
- Top with sprinkles for a festive finish. Enjoy!