

ST REMIO®

# CARAMELIZED BANANA COLD BREW LATTE



## CARAMELIZED BANANA SYRUP

### INGREDIENTS:

- 2 ripe bananas, mashed (very spotty and soft)
- 4 tbsp brown sugar, divided
- 1 tsp vanilla extract
- 240ml water

### TO MAKE THE SYRUP:

- In a saucepan over medium heat, combine the mashed bananas, 2 tbsp brown sugar, and vanilla extract.
- Cook for 3-4 minutes, stirring, until thickened and fragrant.

### TO SIMMER THE SYRUP:

- Add the water and remaining 2 tbsp brown sugar.
- Stir well and reduce heat to low.
- Let simmer uncovered for 30-40 minutes, stirring occasionally, until slightly thickened.

### TO FINISH:

- Strain the syrup through a fine mesh strainer to remove the banana pieces.
- Transfer to a clean, heat-proof airtight container (such as a mason jar).
- Allow to cool completely to room temperature. Store in the refrigerator for up to 2 weeks.

## TO BUILD THE DRINK

### WHAT YOU NEED:

- 150ml milk of choice
- Ice (as desired)
- 60ml St Remio Cold Brew
- 15ml homemade caramelized banana syrup

## CARAMELIZED BANANA COLD FOAM

### INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 10ml homemade caramelized banana syrup

### OPTIONAL GARNISH:

- Fresh banana slices
- Light swirl of homemade caramelized banana syrup

### METHOD:

- Add ice to your desired level in a glass.
- Add 15ml homemade caramelized banana 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 CARAMELIZED BANANA COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tbsp powdered sugar, and 10ml homemade caramelized banana syrup.
- Using a hand whipper (milk frother), whip until thickened to a light, airy cold foam texture — pourable yet softly fluffy.

### TO FINISH:

- Gently spoon or pour the caramelized banana cold foam over the iced Cold Brew.
- Garnish with optional fresh banana slices and a light swirl of homemade caramelized banana syrup.
- Serve immediately and enjoy!