

ST REMIO®

CHERRY BLOSSOM



WHAT YOU NEED:

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

CHERRY COLD FOAM INGREDIENTS

- 80ml cream
- 2 tbsp powdered sugar
- 15ml Monin Cherry Syrup

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Pour in 150ml of milk of choice.
- Slowly pour 60ml of Cold Brew over the top to create a layered effect. Set aside.

TO PREPARE THE CHERRY COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 2 tbsp powdered sugar, and 15ml Monin Cherry 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 cherry cold foam over the iced latte.
- Serve immediately and enjoy!