

ST REMIO®

# COLD BREW WITH OREO COLD FOAM



## WHAT YOU NEED:

- 150ml milk of choice
- Ice (as desired)
- 60ml St Remio Cold Brew
- 15ml St Remio Vanilla Syrup

## OREO WHIP INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 1 tsp vanilla bean paste
- 2 Oreo cookies, finely crushed

## OPTIONAL GARNISH:

- Extra crushed Oreos

## TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Add 15ml St Remio Vanilla 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 OREO WHIP:

- In a separate mixing cup, combine 80ml cream, 1 tbsp powdered sugar, 1 tsp vanilla bean paste, and the finely crushed Oreo cookies.
- Using a hand whipper (milk frother), whip until thickened to a soft, fluffy whipped texture.

## TO FINISH:

- Spoon or pipe the Oreo whip over the iced latte.
- Garnish with optional extra crushed Oreos. Serve immediately and enjoy!