

ST REMIO®

# COOKIE BUTTER COLD BREW



## HOMEMADE COOKIE BUTTER SYRUP:

### INGREDIENTS:

- 1/2 cup Biscoff spread
- 1/2 cup brown sugar
- 1 cup water
- 1 tsp vanilla extract
- Pinch of salt

### TO MAKE THE SYRUP:

- In a saucepan over medium heat, combine the Biscoff spread, brown sugar, and water.
- Whisk continuously until the Biscoff melts and the mixture becomes smooth.

### TO SIMMER:

- Bring to a gentle simmer, then reduce heat to low.
- Let simmer for 8-10 minutes, stirring occasionally, until slightly thickened.

### TO FINISH:

- Remove from heat and stir in the vanilla extract and a pinch of salt.
- 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.

## TO BUILD THE DRINK:

### WHAT YOU NEED:

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

### COOKIE BUTTER COLD FOAM INGREDIENTS:

- 80ml cream
- 15ml homemade cookie butter syrup

### METHOD:

- Add ice to your desired level in a glass.
- Add 15ml homemade cookie butter 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 COOKIE BUTTER COLD FOAM:

- In a separate mixing cup, combine 80ml cream and 15ml homemade cookie butter 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 cookie butter cold foam over the iced Cold Brew.
- Serve immediately and enjoy!