

ST REMIO®

DULCE DE LECHE COLD BREW



WHAT YOU NEED:

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

DULCE DE LECHE COLD FOAM INGREDIENTS:

- 80ml cream
- 2 tbsp powdered sugar
- 15ml dulce de leche syrup

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Add 1 pump (approx. 8ml) St Remio Caramel 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 DULCE DE LECHE COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 2 tbsp powdered sugar, and 15ml dulce de leche syrup.
- Using a hand whipper (milk frother), whip the mixture until it thickens to a light cold foam texture.

TO FINISH

- Gently spoon or pour the dulce de leche cold foam over the iced Cold Brew.
- Finish with a light swirl of dulce de leche syrup on top. Serve immediately and enjoy!