

ST REMIO®

# HONEY AND CINNAMON COLD FOAM



## WHAT YOU NEED:

- 150ml milk of choice
- Ice (as desired)
- 60ml St Remio Cold Brew
- Extra honey, to drizzle (for glass)

## HONEY CINNAMON COLD FOAM INGREDIENTS:

- 80ml cream
- 10ml honey
- A pinch of ground cinnamon

## OPTIONAL:

- honeycomb and cinnamon, to garnish

## TO BUILD THE DRINK:

- Lightly drizzle honey around the inside edge of the glass for presentation.
- Add ice to your desired level in the prepared 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 HONEY CINNAMON COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 10ml honey, and a pinch of ground cinnamon.
- Using a hand whipper (milk frother), whip until the mixture thickens to a light, airy cold foam texture — pourable yet softly fluffy.

## TO FINISH:

- Gently spoon or pour the honey cinnamon cold foam over the iced Cold Brew.
- Garnish with optional honeycomb and a light sprinkle of cinnamon.
- Serve immediately and enjoy!