

ST REMIO®

# ICED COLD BREW WITH CHOCOLATE COLD FOAM



## WHAT YOU NEED:

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

## CHOCOLATE COLD FOAM INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 1 tsp St Remio 40%  
Chocolate Powder

## OPTIONAL GARNISH:

- Light dust of chocolate  
powder

## 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 CHOCOLATE COLD FOAM:

- In a separate mixing cup, combine 80ml cream,  
1 tbsp powdered sugar, and 1 tsp St Remio 40%  
Chocolate Powder.
- Using a hand whipper (milk frother), whip until  
thickened to a soft, fluffy whipped texture.

## TO FINISH:

- Spoon or pipe the chocolate cold foam over the  
iced latte.
- Garnish with an optional light dust of chocolate  
powder. Serve immediately and enjoy!