

ST REMIO®

ICED MOCHA WITH RASPBERRY COLD FOAM



WHAT YOU NEED:

- 2 tbsp St Remio 40% Chocolate Powder
- A splash of hot water (to dissolve)
- 60ml St Remio Cold Brew
- 150ml milk of choice
- Ice (as desired)

RASPBERRY COLD FOAM INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 10ml raspberry syrup

OPTIONAL GARNISH:

- Fresh raspberries or light dust of chocolate powder

TO BUILD THE DRINK:

- In a small cup, combine 2 tablespoons St Remio 40% Chocolate Powder with a splash of hot water.
- Stir until fully dissolved to create a smooth, pourable chocolate liquid.
- Add ice to your desired level in a glass. Pour in 150ml of milk of choice.
- Add 60ml of St Remio Cold Brew. Add the prepared chocolate liquid and gently stir to combine.

TO PREPARE THE RASPBERRY COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tbsp powdered sugar, and 10ml raspberry 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 raspberry cold foam over the iced chocolate.
- Garnish with optional fresh raspberries or a light dust of chocolate powder. Serve immediately and enjoy!