

ST REMIO®

MAPLE SEA SALT DIRTY CHAI



HOMEMADE MAPLE & SEA SALT SYRUP

INGREDIENTS:

- 1/2 cup maple syrup
- 1/2 cup sugar
- 1/2 cup water
- 1 tsp salt

TO MAKE THE SYRUP:

- In a saucepan over medium heat, combine the sugar and water.
- Heat, stirring occasionally, until the sugar is fully dissolved.

TO FINISH THE SYRUP:

- Stir in the maple syrup and salt until well combined.
- Remove from heat and allow to cool to room temperature.
- Store in 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 home made maple sea salt syrup

MAPLE SEA SALT COLD FOAM INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 10ml home made maple sea salt syrup

OPTIONAL GARNISH:

- Light sprinkle of sea salt flakes

TO PREPARE THE BASE:

- Add ice to your desired level in a glass.
- Add 15ml home made maple sea salt syrup.
- 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 MAPLE SEA SALT COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tbsp powdered sugar, and 10ml home made maple sea salt 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 maple sea salt cold foam over the iced Cold Brew.
- Garnish with an optional light sprinkle of sea salt flakes.
- Serve immediately and enjoy!