

ST REMIO®

MONT BLANC



WHAT YOU NEED:

- 120ml St Remio Cold Brew
- 2 tsp brown sugar syrup
- Ice (as desired)

ORANGE CREAM:

- 60ml heavy cream (thickened cream)
- 2 tbsp fresh orange juice
- 1 tsp vanilla syrup or vanilla paste (optional)
- A pinch of salt

GARNISH:

- Freshly grated nutmeg
- Orange zest

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Pour in 120ml chilled St Remio Cold Brew.
- Add 2 tps brown sugar syrup and gently stir to combine.

TO PREPARE THE ORANGE CREAM:

- In a small mixing cup, combine 60ml cream, 2 tbsp fresh orange juice, and optional vanilla.
- Using a hand whipper (milk frother), whip until thickened to a light, airy cold foam texture — softly fluffy but pourable.
- Add a pinch of salt.

TO FINISH:

- Gently spoon the orange cream over the Cold Brew to create a Mont Blanc-style top.
- Finish with a light grate of nutmeg and a sprinkle of orange zest. Serve immediately and enjoy!