

ST REMIO®

# TIRAMISU COLD BREW



## WHAT YOU NEED:

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

## TIRAMISU COLD FOAM INGREDIENTS:

- 80ml cream
- 1 tbsp powdered sugar
- 8ml vanilla syrup (or tiramisu syrup if available)

## OPTIONAL GARNISH:

- Cocoa powder, to dust
- Ladyfinger biscuit

## TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Pour in 150ml of milk of choice.
- Slowly pour 60ml of St Remio Cold Brew over the top to create a layered effect. Set aside.

## TO PREPARE THE TIRAMISU COLD FOAM:

- In a separate mixing cup, combine 80ml cream, 1 tablespoon powdered sugar, and 8ml vanilla (or tiramisu) 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 the cold foam over the iced Cold Brew.
- Dust the top lightly with cocoa powder.
- Garnish with a ladyfinger biscuit on the side if desired. Serve immediately and enjoy your tiramisu-inspired treat!