

ST REMIO®

TURKISH DELIGHT COLD BREW MOCHA



WHAT YOU NEED:

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

TURKISH DELIGHT CREAM SYRUP

- Fry's Turkish Delight Bar
- 80ml cream

METHOD:

- Chop Turkish delight into small pieces.
- Heat gently with cream in a small saucepan (low heat).
- Stir until fully melted and smooth.
- Let cool slightly, it will thicken into a syrup.
- Pour syrup into an airtight container or glass bottle and store in refrigerator.

TURKISH DELIGHT COLD FOAM

INGREDIENTS:

- 80ml cream
- 20–30ml Turkish Delight Cream Syrup
- 1 tsp St Remio 40% Chocolate Powder

TO PREPARE THE CHOCOLATE BASE:

- In a small cup, combine 2 tbsp St Remio 40% Chocolate Powder with a splash of hot water.
- Stir until fully dissolved.

TO BUILD THE DRINK:

- Add ice to your desired level in a glass.
- Pour in 150ml milk of choice.
- Add the prepared chocolate base and stir to combine.
- Slowly pour 60ml Cold Brew over the top to create a layered effect. Set aside.

TO PREPARE THE TURKISH DELIGHT COLD FOAM:

- In a separate mixing cup, combine:
 - 80ml cream
 - 20–30ml Turkish Delight Cream Syrup
 - 1 tsp St Remio 40% Chocolate Powder
- Whip until it reaches a light, airy cold foam texture.
- Gently spoon or pour over the iced mocha.