

Strawberry & Cream Iced Latte

Quench your guests' thirst with Andros Professional Strawberry Fruits & Chunks blended with simple syrup, fresh strawberry, dark roast cold brew coffee, whole milk, and ice cubes. Crowned with cold foam and adorned with coffee beans for a refreshing, fruity indulgence.

INGREDIENTS

- 2oz. **ANDROS Professional Strawberry Fruits & Chunks**
- 1.5oz. Simple syrup
- 1 fresh strawberry
- 2oz. Cold brew coffee (dark roast)
- 4oz. Whole milk
- Ice cubes
- Cold foam
- 3-4 Coffee beans

INSTRUCTIONS

1. Slice strawberry very thin, lightly dip in simple syrup, and place on the inside wall of a pint glass as a garnish. Place ice cubes into the glass pressed against the garnish.
2. Add remaining simple syrup, milk and Andros Professional Strawberry Fruits & Chunks into a classic cocktail shaker.
3. Shake and pour into pint glass over the ice cubes.
4. Add the next layer of cold brew.
5. Cold Foam(30ml/1oz. plain Greek yogurt mixed with 60ml/2oz. sweet whipped cream)
6. Place cold foam in a pastry bag, swirl in a layer.
7. Garnish with coffee beans or fresh strawberries and a stainless steel straw.



FEATURED INGREDIENT



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