

ECCEL SO

COFFEE - RECIPES FOR YOUR EVERYDAY RITUAL

COLD COFFEE RECIPE / ISSUE 01

ICED STRAWBERRY LATTE

A creamy cold coffee with strawberry, chilled milk, and a soft finish made for slow afternoons.



5 MINUTES - 1 GLASS

Instant coffee / Berry cream

TURN THE PAGE FOR INGREDIENTS, METHOD, AND A LITTLE SERVING MAGIC.

WHAT YOU NEED

Ingredients

2 tsp

Eccelso Coffee

45 ml

Warm water

2 tbsp

Strawberry syrup

180 ml

Cold milk

1 cup

Ice

Optional

Whipped cream

Optional

Fresh strawberry slices

EQUIPMENT

Keep it simple.

A tall glass, small mixing glass, spoon, and measuring spoon are all you need.

HOW TO MAKE IT

Layer it slowly.

01

Dissolve the coffee

Add coffee and warm water to a small glass. Stir until glossy and fully dissolved.

02

Build the strawberry base

Pour in strawberry syrup and cold milk. Stir slowly until softly pink.

03

Add ice

Fill a tall glass with ice, leaving room for coffee and a little cream.

04

Pour the coffee

Pour coffee over the ice for a marbled finish. Stir once, if you like.

05

Finish and enjoy

Top with whipped cream and strawberry slices. Serve beautifully cold.

SERVING NOTE

For a softer pink swirl, add the coffee last and stir just once.