

BEATRIX[®]

MISO CARAMEL COLD BREW

Yield: 1 drink



INGREDIENTS

FOR MISO CARAMEL COLD BREW

1 cup Beatrix Coffee Roasters
canned cold brew

¼ cup miso caramel syrup (see
sub-recipe)

¼ cup milk of choice

ice

FOR MISO CARAMEL SYRUP

4 cups granulated sugar

1 cup water

2 cups heavy cream

½ cup white miso paste

2 tsp. vanilla extract

**Note: This recipe prepares 16
servings of miso caramel syrup.
Refrigerate remaining miso caramel
in a sealed container for up to 14
days.*

METHOD

FOR MISO CARAMEL SYRUP

1. Add sugar and water to a heavy bottom saucepan and bring to medium heat. Do not mix.
2. While sugar and water combination is warming, in a separate saucepan, bring the heavy cream to medium heat.
3. Heat sugar and water combination until it is an amber hue, then carefully add warmed heavy cream. Stir continuously until smooth consistency. Be careful as the caramel will bubble up.
4. Remove caramel from heat and add white miso paste and vanilla extract. Stir until white miso paste is fully dissolved and mixture is fully combined. Cool to room temperature.
5. Once cooled, refrigerate miso caramel syrup in a sealed container for up to 14 days.

FOR MISO CARAMEL COLD BREW

1. Add miso caramel syrup and a splash of hot water to a mixing tin or shaker. Use a handheld blender or frother to mix until consistency is looser. If you do not have a handheld device, use a spoon to mix.
2. Add cold brew and milk of choice. Mix together lightly until fully combined.
3. Pour over ice in a glass.

