

Chocolate Cold Foam

Ready in **4 mins**

Yield : **3 oz**

Ingredients

- 2 tablespoons milk
- 3 tablespoons of heavy cream
- 1 tablespoon chocolate syrup

Preparation

1. Add the milk, heavy cream, and chocolate syrup to a small container with a lid.
2. Secure the lid and shake vigorously for 2-4 minutes, or until the mixture becomes thick and frothy.
3. Pour over your favorite iced coffee, cold brew, or latte and serve immediately.

Notes

For a thicker foam, use heavy cream straight from the refrigerator.

This recipe makes enough foam for one large coffee drink.

Best enjoyed immediately after making.