

Strawberry Cold Foam

Ready in **4 mins**

Yield : **3 oz**

Ingredients

- 2 tablespoons milk
- 3 tablespoons of heavy cream
- 2 medium fresh strawberries

Preparation

1. Mash the strawberries thoroughly in a small bowl until you have about a tablespoon of juice.
2. Pour the mashed strawberries through a fine mesh strainer into a small mason jar, shaker, or small container. Press with the back of a spoon to extract as much juice as possible. Discard the pulp.
3. Add the milk and heavy cream to the strawberry juice.
4. Secure the lid and shake vigorously for 2-4 minutes, or until the mixture becomes thick and frothy.
5. Pour over your favorite iced coffee, cold brew, or mocha 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.

For a strong strawberry flavor, use very ripe strawberries.