

DRINK RECIPE

Fortified Citrus Cream Refresher



Servings

Yields: 1 large refresher (12–14 oz)

Easily doubled or tripled for more servings.

Ingredients

For the Coffee Base:

- 6 oz cold brew or chilled coffee made from *Fortified Summer Vibes* (brewed strong)
- 1 oz orange juice (fresh squeezed or not-from-concentrate)
- ½ oz dried apricot or mango syrup (or ½ oz simple syrup + muddled dried fruit for natural version)
- Dash of sparkling water (2–3 oz, to taste)
- Ice

For the Orange Cream Foam:

- ¼ cup cold heavy cream
- 1 tsp orange zest
- 1 tsp vanilla syrup (or ½ tsp vanilla extract + ½ tsp sugar)
- Optional: 1–2 drops orange blossom water (adds a lovely floral lift)

Preparation

1. Make the Orange Cream Foam:

- In a small mixing bowl or milk frother, whip the cream, orange zest, vanilla syrup, and orange blossom water until soft peaks form.

- Chill while you prepare the refresher.

2. Prepare the Coffee Base:

- Brew a strong cold brew concentrate (or use chilled espresso or AeroPress).
- In a shaker or glass, combine the coffee, orange juice, and dried fruit syrup.
- Add ice and shake (or stir) well to chill.
- Top with a splash of sparkling water for a crisp finish.

3. Assemble:

- Strain the coffee mixture into a tall glass filled with ice.
- Gently spoon the orange cream foam over the top.
- Garnish with a twist of orange peel or dried citrus slice.

Tips

- For a sweeter profile, add a touch of honey or agave to the coffee mix.
- The foam can also be made with coconut cream for a tropical twist.
- Best enjoyed with sunshine and a chill playlist.

Preparation Time

- Total time: 8–10 minutes
(Includes making the cream foam and assembling the drink)

Calories (Approximate)

Per serving:

- Cold brew + orange juice + syrup: ~50–70 calories
- Orange cream foam (with heavy cream): ~120–150 calories
- Total per glass: 170–220 calories

Tip: You can reduce calories by using half & half or a dairy-free alternative for the foam.