

Iced Coffee Recipes

created for Tanguay by Café Smith



Iced Latte

1. Fill a glass $\frac{3}{4}$ full of ice cubes
2. Pour your choice of milk until the glass is $\frac{3}{4}$ full over the ice
3. Pour a short double espresso over top

Optional: You can add a Monin-style syrup if you'd like a sweeter coffee. With Tanguay coffee, vanilla and salted caramel pair nicely. Maple syrup is always a great classic option.



Iced Americano

1. Fill a glass $\frac{3}{4}$ full of ice cubes
2. Add cold water until the glass is $\frac{3}{4}$ full, over the ice
3. Pour a short double espresso over top

You can always add a syrup to your iced Americano as well.



Protein Iced Mocha

1. Fill a glass $\frac{3}{4}$ full of ice cubes
2. Pour Natrel protein chocolate milk (available at grocery stores) until the glass is $\frac{3}{4}$ full
3. Pour a short double espresso over top



Affogato

1. Place one (or two) scoop(s) of gelato in a small bowl
2. Pour a double espresso over the gelato and enjoy with a spoon