



Jolly Smoothie

When I was younger my brothers and I would walk down to the convenience store and buy candy with the money we found around the house. When we bought Jolly Ranchers we always fought over the cherry and watermelon flavors. This drink is a replica of those flavors and it brings me back to the summer days of my childhood.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 oz. (or 4 pumps) of Monin Tart Cherry Syrup
- 6 oz. of Smartfruit Wild Watermelon
- 2 oz. of Water
- 8 oz. of Ice

Directions: Pour all of the liquid ingredients into the blender followed by the ice. Blend everything until it's smooth and serve.

Peach Ring Tea

When I was a kid, my mom had a secret stash of candy: a blue box full of licorice, jellybeans and her favorite, peach rings. My mom's candy addiction became legendary amongst family and friends. Even to this day, whenever my mom comes to visit I make sure my cookie jar is full of jelly beans and peach rings just for her. Mom, this drink is for you!

Yield: 1, 12 oz. Drink

Ingredients:

- 1 filter bag of Two Leaves And A Bud Organic Peach Iced Tea
- 1 oz. (or 4 pumps) of Torani Lychee Syrup
- 1 tbs. of Cane Sugar (to rim the glass)
- ½ gallon of Hot Water

Directions:

1. In a gallon pitcher, steep the tea in hot water for 5 minutes.
2. To rim the glass with sugar, add some water to a cup or plate then twist the cup for your beverage upside down in the water. Twist the now wet glass in a dry dish of sugar until the rim is coated.
3. Next pour the lychee syrup into the rimmed glass.
4. For a hot application, add the brewed tea to the glass and enjoy.

This drink is great hot or iced!



Raspberry Macaron

One of my favorite memories with my sister is sitting at a pâtisserie in France sipping a cappuccino eating French macarons. My recipe is inspired by that warm summer day and my wonderful sister. Enjoy this tasty twist on a timeless Parsian treat.

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. (or 2 pumps) of Monin Raspberry Syrup
- ¼ oz. (or 1 pump) of Monin Coconut Syrup
- ¼ oz. (or 1 pump) of Monin Almond (Orgeat) Syrup
- 12 oz. of Milk
- 2 shots of Espresso
- About 1 oz. of Ice

Directions: Add all of the syrups to the bottom of your cup. Add the espresso shots and milk, then top it with ice.

Hot Chocolate Dipped Strawberries

Around Valentine's day, chocolate covered strawberries are a personal favorite, and a timeless treat. However, they can often take a little longer to make than I'd prefer. That's why I created this drink in all of its glory. You get the taste of a decadent chocolate covered strawberry, but the warmth and convenience of a 2 minute hot chocolate.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 ½ oz. of Dr. Smoothie Organic Strawberry Smoothie Concentrate
- 2 ½ tbs. of Ghirardelli Sweet Ground Chocolate & Cocoa
- 14 oz. of Oatly Oat Milk Barista Edition

Optional Garnish: Whipped Cream & Strawberries

Directions: Pour the Oatly into a steaming pitcher, and add the Ghirardelli powder. Steam until the desired temperature and the consistency is even. In a 16 oz. cup, add the Dr. Smoothie. Pour the hot chocolate into the cup, and stir until the strawberry purée is completely blended. Garnish with whipped cream, and perhaps some chocolate covered strawberries, too!





Turkish Delight

A few summers ago I visited Greece. The island I stayed on was the perfect stopping point between Italy and Turkey. A frequent guilty pleasure whilst there was a visit to bakeries to get a sweet treat. One little candy that caught my eye was Turkish Delight; sweet and tart all at the same time in an assortment of flavors. This sweet little sipping chocolate is reminiscent of that lovely island and those sweet little candies.

Yield: 1, 4 oz. Drink

Ingredients:

- 1 pinch of Powdered Sugar
- ½ scoop of Ghirardelli Sweet Ground White Chocolate & Cocoa
- ½ oz. (or 2 pumps) of Monin Pistachio Syrup
- 1 tbs. of Cornstarch
- 2 oz. of Chilled Milk

Directions: Pour the pistachio syrup into a cortado cup. In a steaming pitcher add the milk, white chocolate, and cornstarch then whisk everything together. With a steaming wand, heat until the mixtures is perfectly velvety smooth. Pour it into the cortado cup, thoroughly mixing in the pistachio syrup as you pour. Sprinkle the powdered sugar on top and get ready for a delightful sip of something magical.

Pink Cordial Mocha

Every Valentine's Day my family buys my mother a box of her favorite candies, Queen Anne Cordial Cherries. My recipe this month is inspired by my incredible mother.

Yield: 1, 12 oz. Drink

Ingredients:

- 3 tbs. of Hollander Chocolate Masterpiece Base Powder
- 1 oz. (or 4 pumps of) Monin Tart Cherry Syrup
- ½ oz. (or 2 pumps of) Hollander Sweet Ground White Chocolate Sauce
- 12 oz. of Chilled Milk

Optional Garnish: Powdered Sugar (for icing on the rim)

Directions: Combine the milk, Hollander powder and sauce in a steaming pitcher. Then, steam the mixture to a silky consistency. Pour the syrup and espresso shots into your cup. finally pour the pitcher of steamed milk on top.

Optional icing around the rim: Mix 3 parts Hollander White Chocolate Sauce and 1 part powdered sugar. If the consistency is too runny, continue adding a small amount of powdered sugar until you reach the desired consistency. Twist the rim of the glass in a bowl of the icing mixture.





Tip-Top Toffee Frappé

There are many options for a special occasion sweet, but to me the triangular segments of Toblerone that break apart so perfectly make it one of the best candy bars for sharing. Just like the Swiss chocolate bar, this drink has small bits of candy, a touch of honey, and the taste of almonds throughout.

Yield: 2, 8 oz. Drinks

Ingredients:

- ½ cup of Big Train Toffee Mocha Blended Ice Coffee
- 5 oz. of Pacific Barista Series Almond Original
- 1 oz. of Madhava Ambrosia Honey
- 12 oz. of Ice

Directions: Measure ice, toffee mocha mix, almond milk, and honey into a blender. Cover and blend until the drink is as smooth as snow atop the Matterhorn, then divide into two glasses to split with someone special.

Peanut Butter Cup

One of my friends is a peanut butter cup fanatic. Whenever I come up short on gift ideas for him those delectable little treats are always welcome. I created this recipe with him in mind — hopefully we can catch up over a cup sometime soon.

Yield: 1, 12 oz. Drink

Ingredients:

- 8 oz. of Pacific Barista Series Rice Milk
- 1 oz. of Hollander Sweet Ground Chocolate Sauce
- 1 oz. (or 1 pump) of Smartfruit Peanut Butter Flaxseed
- 2 shots of Espresso

Directions: Combine the rice milk, chocolate sauce and peanut butter in a steaming pitcher. Steam everything together and pour it over two shots of espresso.





Cupcake Whipped Cream

Garnish your confections like a professional with gourmet whipped cream! With iSi, it's easy to top your beverage with nuance, flavor and that "something-special."

Ingredients:

- 2 ½ oz. of Torani Cupcake Syrup
- 1 quart of Heavy Whipping Cream

Equipment:

- iSi Profi (Quart Capacity).
- 1 iSi N2O Professional Cream Charger

Directions: Pour the Syrup and Heavy Whipping Cream into the iSi Profi (Quart Capacity). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake well.

Dollop on the desired amount and enjoy!