



## Shaken Caribbean Chai

This shaken Caribbean chai, with its spicy cinnamon and ginger notes along with just a hint of cherry, will whisk you away to a beach in the Caribbean.

Yield: 1, 6 oz. Drink

### Ingredients:

- ¼ oz. (or 1 pump) of Monin Tart Cherry Syrup
- 3 oz. of Bhakti Chai Original Chai Concentrate
- 3 oz. of Water

*Optional Garnish: Orange Peel*

**Directions:** Add all of the liquids and ice to a tea shaker, shake vigorously, then strain the liquid into your cup. Garnish with an orange peel and enjoy!

## White Banana Blossoms

I might be going a little crazy, because I've got bananas on the brain! This white hot chocolate is made with rice milk and infused with bananas. Add a hint of rose, and it is the perfect beverage for cool spring evenings. Add an ounce of rum to make it a nightcap.

Yield: 1, 12 oz. Drink

### Ingredients:

- ½ oz. (or 2 pumps) of Torani Rose Syrup
- ½ oz. of Torani Banana Puree Blend
- 1 oz. of Torani White Chocolate Sauce
- 10 oz. of Pacific Natural Foods Barista Series Rice Milk

**Directions:** In your favorite mug, add sauce, purée, and syrup. Steam your milk to perfection then pour it into the mug. Stir well and enjoy!

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## Coconut Blossom Gin Crush

Brits everywhere, rejoice! I've taken two of your favorite things and put them together...tea and gin! Enjoy this refreshing twist on a classic!

Yield: 1, 12 oz. Drink

### Ingredients:

- $\frac{3}{4}$  oz. (or 3 pumps) of DaVinci Naturals Coconut Syrup
- 8-11 oz. of Brewed Mighty Leaf Orange Blossom Tea
- $\frac{1}{4}$  oz. (or 1 pump) of DaVinci Lime Syrup (or a squeeze of fresh lime)
- Ice

*Optional: substitute 3 oz. of tea with 3 oz. of Gin*

**Directions:** First brew orange blossom tea concentrate using two tea sachets in 8 oz. of hot water. Let it cool before blending. Add all liquids to the bottom of the pitcher then top it with ice and blend it to slushie perfection.

## Botanical Iced Tea

With the warm weather right around the corner, nothing is more refreshing to me than a light and flavorful iced tea. Numi Berried Treasures is the perfect fruity tea for spring. The elderflower and violet syrups complement the tart hibiscus, currant, and other flavors of the Berried Treasures tea for a perfect balance of floral and fruit flavors.

Yield: 1, 16 oz. Drink

### Ingredients:

- Numi Berried Treasures (Herbal) Iced Tea
- ½ oz. (or 2 pumps) of Monin Elderflower Syrup
- ½ oz. (or 2 pumps) of Monin Violet Syrup
- Water
- Ice

**Directions:** In a gallon sized pitcher, pour 2 quarts of hot water over the tea bag and let it steep for 5-7 minutes. After that time is up, remove the tea bag, add ice and cold water until the pitcher is full. In a 16 oz. cold cup, fill the cup with ice, add the syrup, then pour the iced tea over the ice until full. Finally, stir and enjoy.







## Sparkling Lavender Lemonade

Let this effervescent lemonade, with a floral touch, wake up your senses this spring.

Yield: 1, 16 oz. Drink

### Ingredients:

- 1 oz. (or 4 pumps) of Monin Lavender Syrup
- 3 oz. of Island Rose Premium Lemonade
- 12 oz. of Sparkling Water
- Ice

**Directions:** Fill a shaker with ice. Add all ingredients and give it a good shake! Pour it in a tall glass and enjoy! For a little something extra... In advance, freeze sprigs of lavender in cubes to garnish the drink.

# Honey Hibiscus Iced Latte

Macadamia nuts, sweet honey, and crisp hibiscus flavors have drifted in on the trade winds to start spring with a tropical twist. This just-sweet-enough iced latte is sure to dispel the winter blues and welcome warmer days.

Yield: 1, 12 oz. Drink

## Ingredients:

- 8 oz. of Milkdamia Original Macadamia Nut Milk
- ½ oz. (or 2 pumps) of Torani Hibiscus Syrup
- ½ oz. (or 2 pumps) of Madhava Ambrosia Honey
- 2 oz. Espresso
- Ice

**Directions:** Pour espresso into the serving glass then add the honey and hibiscus syrup. Stir well. Add cold Milkdamia and top with ice. For best results, sip while relaxing in the sunshine.





## Violet Mojito

Since it's still a little early for new blossoms here in Colorado, I created this delicate Italian soda to satiate my thirst for spring flowers. Accented with cool mint and lime, this fragrant drink is soothing and sophisticated.

Yield: 1, 12 oz. Drink

### Ingredients:

- ½ oz. (or 2 pumps) of Monin Violet Syrup
- ½ oz. (or 2 pumps) of Monin Mojito Mix
- 10-12 oz. of Soda Water
- 2-4 oz. of Ice

*Optional Garnish: Lime & Mint Leaves*

**Directions:** In a 12 oz. cup, add the ice and syrups. Next prepare the soda water according to the iSi Stainless Steel Soda Siphon instructions and fill the cup with soda water. Gently stir everything together, garnish and enjoy!