



Yerba Latte

I chose to make a latte with Pixie Mate. The warm blend of spice in this delicious concentrate brings out Yerba's natural herbal and earthy notes – which, when combined with the nuttiness of macadamia, creates a rich, unique flavor profile. Try it warm or chilled – it won't disappoint!

Yield: 1, 16 oz. Drink

Ingredients:

- 8 oz. of Pixie Mate: Original Maté Latte Concentrate
- 7 oz. of Whole Milk
- 1 oz. (or 4 pumps) of 1883 Macadamia Nut Syrup

Optional Garnish: crushed macadamia nuts

Directions:

Hot: Add the macadamia syrup to the serving cup. Combine the Pixie Mate Concentrate and whole milk in a steaming pitcher. Steam and pour it over the syrup in the serving cup.

Cold: Pour the macadamia syrup, Pixie Mate Concentrate and whole milk into the serving cup and stir. Fill the cup with ice and serve.

Mirtilli al Cioccolato

(Chocolate Blueberry)

Enjoy a cold frappe in the hot summer sun or a toasty mocha to warm your soul in the chilly fall.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 oz. of Monin Blueberry Fruit Purée
- ½ oz. (or 2 pumps) of Monin Vanilla Creme Syrup
- 8 tbsp. (or 125 CC) of Ghirardelli Frozen Hot Cocoa
- 1 oz. of Toddy Cold Brew Coffee Concentrate
- 12 oz. of Milk for hot applications or 6 oz. of Milk for cold applications
- 8 oz. of Ice for cold applications

Optional Garnish: blueberries & Ghirardelli Sweet Ground White Chocolate & Cocoa

Directions:

Toddy Cold Brew Concentrate: In a Toddy Consumer Model, brew 12 oz. of course ground coffee in 7 cups of water for 12-24 hours according to Toddy's Brewing Instructions.

Hot: Pour the syrup, puree and Toddy into a steaming pitcher. Stir in the chocolate and top with milk. Steam contents together.

Cold: Pour the syrup, puree, Toddy and milk into a blender. Next add the chocolate and top with ice. Blend until smooth.

Chocolate Whipped Cream: Pour 3 oz. of Ghirardelli Chocolate Sauce and 2 cups of heavy whipping cream into the iSi Profi (quart size). Seal it according to the iSi Instructions, add a fresh iSi N2O Professional Charger and shake. Dollop on the desired amount!





Mint Lemonade

As we wrap up summer and head into fall, I love this drink because it is a soothing hot drink or an invigorating cold drink depending on my mood.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 sachet of Smith Tea Peppermint Leaves
- 4 oz. of Island Rose Premium Lemonade
- ½ oz. (or to taste) of Ambrosia Honey
- 8 oz. of Ice for cold applications
- Hot Water

Optional Garnish: mint leaves

Directions:

Hot: Steam 4 oz. of lemonade with 12 oz. of water. Steep the peppermint tea in the hot lemonade mixture for 5 minutes. Add honey to make it as sweet as you like.

Cold: Steep the peppermint tea sachet in 4 oz. of hot water for 5 minutes. Add honey to the hot tea to make the drink as sweet as you like then cool the tea. Mix 4 oz. of lemonade with the 4 oz. of chilled tea then pour over a cup of ice.

Cider with Bourbon Whipped Cream

This traditional fall drink is dipping its toes into summer waters. Though best served with boozy whipped cream, this brew can easily be made kid-friendly by substituting the bourbon with another ounce of vanilla syrup.

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 1 oz. of Monin Caramel Sauce
- 1 oz. (or 4 pumps) of Monin Caramel Apple Butter Syrup
- 8 oz. of Hot Water for hot applications
- 6 oz. of Ice & 3 oz of Cold Water for cold applications

Optional Garnish: cinnamon stick, sliced apple

Directions:

Hot: Steam the syrup, sauce and concentrate with 8 oz. of water. Top with bourbon whipped cream and garnish.

Cold: Blend the syrup, sauce and concentrate with 6 oz. of ice and 3 oz. of cold water. In alternating layers (like a parfait), pour the icy mixture and dollop the whipped cream into a tall glass.

Bourbon Whipped Cream Directions: Pour 1 oz. of Monin Vanilla Syrup, 1 oz. of bourbon, 2 cups of heavy whipping cream into the iSi Profi (quart size). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake.





Mah-Stachio

A balanced, nutty and earthy spin on the traditional Japanese beverage

Yield: 1, 8 oz. Drink

Ingredients:

- 1 stick (1.5 grams) of Two Leaves and a Bud Organic Ceremonial Grade Matcha
- 1 oz. of Hot Water
- 6 oz. of Whole Milk
- ¼ oz. (or 1 pump) of Monin Pistachio Syrup
- 1-2 oz. of Ice (for cold applications)

Optional Garnish: crushed pistachio nuts

Directions:

Hot: Whisk Matcha, hot water and syrup in the bottom of the serving cup. Steam the milk and pour it into the matcha pistachio mixture.

Cold: Whisk the Matcha, hot water and syrup in the bottom of the serving cup. Shake the mixture with ice and milk. Serve and enjoy!

Soothing Sunshine

Brimming with natural ingredients that reduce inflammation, this golden brew is full of rich spice.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 tsp. of David Rio Turmeric Latte
- 10 oz. of Milkadamia Latte Da for hot applications or 8 oz. of Milkadamia Original for cold applications
- 1 Sachet of Two Leaves and a Bud Detox - Herbal Tea for Recovery
- 2 oz. of Hot Water
- 1 tsp. (or to taste) of Ambrosia Honey
- 1-2 oz. of Ice for cold applications

Optional Garnish: Savory Spice Shop Saigon Cinnamon

Directions:

Hot: In the serving cup, steep the tea in 2 oz. of hot water for 5 minutes. Remove the sachet. Add the Turmeric powder and honey to the tea concentrate. Stir until everything has been dissolved. Combine the mixture and the Milkadamia in a steaming pitcher and steam everything together.

Cold: In the serving cup, steep the tea in 2 oz. of hot water for 5 minutes. Remove the sachet. Add the Turmeric powder and honey to the tea concentrate. Add the chilled Milkadamia Original, top with ice and serve.

BARISTA **BPS** PRO SHOP



Spicy Pumpkin Turmericchai

Fall has me looking forward to the smell of homemade pumpkin pie and the beautiful colors of our breathtaking orange Colorado sunsets and changing leaves... so why not marry the two in a seasonal spicy chai?!

Yield: 1, 16 oz. Drink

Ingredients:

- 11 oz. of Pacific Barista Series Coconut Original
- 4 oz. of Bhakti Original Chai Concentrate
- 1 oz. of Torani Pumpkin Pie Sauce
- ¼ tsp. of Turmeric Powder
- ¼ tsp. of Savory Spice Saigon Cinnamon

Optional Garnish: nutmeg, ginger and a cinnamon stick

Directions:

Hot: Steam the turmeric, cinnamon and coconut milk together. In the serving glass, drizzle an even layer of pumpkin pie sauce along the bottom and sides. Pour the Bhakti and steamed coconut milk into the glass. Garnish with cinnamon, ginger, nutmeg and a cinnamon stick.

Cold: Over ice and the sides of the serving cup, drizzle pumpkin pie sauce. Next add the Bhakti Chai. In a separate pitcher, combine the coconut milk, turmeric and cinnamon. Stir until thoroughly mixed. Pour the milk into the serving cup over the chai. Garnish as desired.