



Early Pumpkin Harvest

This is the perfect combination of pumpkin and apples for the fall season. Since we tend to layer our clothes during the fall, I thought it would be fun to layer the drink as well – surprise and impress with this deliciously simple but stunning drink.

Yield: 1, 16 oz. Drink

Ingredients:

- 12 oz. of Steamed Whole Milk
- 2 Shots of Espresso
- 1 oz. (or 4 pumps) of Monin Pumpkin Spice Syrup
- 1 oz. (or 4 pumps) of Monin Caramel Apple Butter Syrup

Optional Garnish: Savory Spice Shop Saigon Cinnamon

Directions: Layer the syrups at the bottom of the serving cup. Steam milk and gently place a little foam on top of the syrup with a spoon. Add the rest of the milk by slowly pouring it over the back of the spoon into the cup (to prevent the stream from disturbing the layers). Finally, gently pour the espresso in the middle of the glass to keep the layers intact.

A Berry Fall Mate

As the seasons change so does my hair color. Going from platinum blonde to burgundy is a dramatic change so I made a dramatic drink to celebrate. I balanced earthy Mate and tart blackberry blood orange with sweet maple to make a delicious fall beverage that just so happens to match my hair color.

Yield: 1, 12 oz. Drink

Ingredients:

- 5 oz. of Pixie Mate The Original Maté Latte Concentrate
- 5 oz. of Pacific Barista Series Rice Milk
- 1 oz. (or 4 pumps) of DaVinci Fruit Innovations Blackberry Blood Orange Syrup
- ½ oz. (or 2 pumps) of DaVinci Maple Syrup
- ¼ oz. (or 1 pump) of DaVinci Cinnamon Syrup

Directions: Add the syrups to your favorite mug. Steam the rice milk and Mate together to 140 degrees. Pour the mixture into the mug and stir gently. This recipe can be enjoyed hot or cold.





Make a Wish & Take a Bite

...but be careful this apple may bite back. This drink starts off like a warm caramel apple and finishes with spicy ginger. It is my favorite for cold fall nights!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 oz. of Monin Caramel Apple Butter Syrup
- 7 oz. of Third Street Chai Dragon Tongue Ginger (formerly Spicy Ginger)
- 8 oz. of Steamed Milk

Optional Garnish: caramel sauce for the rim & a cinnamon dusted apple slice

Directions: Combine all of the ingredients in a steaming pitcher and steam to the ideal temperature (I recommend 150). Drizzle caramel sauce along the rim of the mug and pour the steamed drink into the mug. Top it with a cinnamon dusted apple slice.

Kristen's Butterbeer

This lighter take on butterbeer is perfect for your next movie marathon. So frost your mugs and settle in with this twist on the classic wizarding favorite!

Yield: 1, 16 oz. Drink

Ingredients:

- 12 oz. of Water
- 1 oz. (or 4 pumps) of Monin Vanilla Creme Syrup
- 1 oz. (or 4 pumps) of Monin Butterscotch Syrup
- 2 oz. of Rum or 1 Tbsp. of Non-Alcoholic Rum Extract

Optional Garnish: Butterscotch Whipped Cream

Directions: Frost a glass by running cold water over it and then chilling it in the freezer. Once chilled, pour the syrup and rum in the iSi Soda Siphon (quart size) and top with water. Firmly attach the lid, load a charger and give it a good shake. Press the lever down and fill the glass. Add ice if desired and top with whipped cream!

Butterscotch Whipped Cream: Pour 2 oz. of Monin Butterscotch Syrup and 2 cups of 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.





S'morror Stories

Toasted Marshmallow and Charcoal Mocha shine in this spooky take on the classic campfire snack. Gather around and exchange scary stories while drinks and friendship keep you warm.

Yield: 1, 8 oz. Drink

Ingredients:

- 2 ½ Tbsp. of MoCafe Charcoal Mocha Mix
- ½ oz. (or 2 pumps) of DaVinci Toasted Marshmallow Syrup
- 1 Shot of Espresso
- 4 oz. of Milk

Optional Garnish: green food coloring

Directions: In the serving cup, whisk together the espresso, charcoal mocha, and toasted marshmallow syrup. Steam the milk and add a few drops of green dye to it. Finally, Pour the tinted milk into the espresso blend. Swap the espresso for hot water and you have a great hot chocolate as well.

Apple Cider Doughnut

Apple cider doughnuts have already started making an appearance this season so why not add espresso and whipped cream to make it the perfect fall latte?!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 oz. of Mountain Cider Company Apple Cider Hot Spiced Cider Concentrate
- ½ oz. of Torani White Chocolate Sauce
- ½ oz. of Torani Caramel Sauce
- ½ oz. (or 2 pumps) of Torani Classic Hazelnut
- 2 Shots of Espresso
- 11 oz. of Steamed Whole Milk

Optional Garnish: whipped cream, Torani Caramel Sauce & spices (cinnamon, hazelnut, ginger, nutmeg & cardamom)

Directions: Steam the apple cider and milk together. Add the syrups and white chocolate to the serving cup and pour in the espresso shots. Add the milk and cider blend to the cup then top it with whipped cream, caramel sauce, and spices. Charger and shake.





Sweet Bourbon Horchata Frappe

This frappe is the perfect beverage for those wanting fall flavors, but not ready to give up their beloved cold drinks yet. The creamy and cool texture is complemented by sweet bourbon caramel, the warm spice of cinnamon and a hint of vanilla.

Yield: 1, 16 oz. Drink

Ingredients:

- 5 oz. of Toddy Cold Brew Concentrate
- 2 (48 cc) scoops of Cafe Essentials Horchata
- 1 oz. (or 4 pumps) of Torani Bourbon Caramel Syrup
- 10 oz. of Ice

Optional Garnish: cinnamon-infused whipped cream & a cinnamon stick

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 the Consumer Model Brewing Instructions.

Frappe: Pour the syrup and cold brew into a blender. Next, add the horchata powder and top with ice. Blend until smooth. Top with cinnamon-infused whipped cream and garnish with a cinnamon stick!

Cinnamon-Infused Whipped Cream: Pour 1 oz. of Torani Cinnamon Syrup, 1 tsp. of Savory Spice Shop Saigon Cinnamon and 2 cups of 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. Swap the espresso for hot water and you have a great hot chocolate as well.

Pistachio Chai

Subtle, earthy and sweet, this delicate tea latte pairs perfectly with a foggy morning. Curl up in a plush afghan, open a good book and enjoy.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 Tbsp. of Two Leaves Mountain High Chai Loose Leaf Tea (and 1 loose leaf tea bag)
- ¼ oz. (or 1 pump) of Torani Pistachio Syrup
- ¼ oz. (or 1 pump) of Torani Macadamia Syrup
- 6 oz. of Pacific Barista Series Rice Milk
- 6 oz. of Hot Water

Directions: Using the tea bag, steep the loose leaf tea in hot water for 5 minutes. While the tea is brewing, steam the rice milk and syrups together. Pour the steamed blend over the tea and serve.

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