



Santa's Milk and Cookies

Santa is a busy man, he doesn't have time to sit and eat cookies at every stop. Give him that delicious home-baked goodness in a cup with a kick of caffeine to get the job done. (We won't tell if you sneak a sip!)

Yield: 1, 20 oz. Drink

Ingredients:

- 9 oz. of Eggnog
- 8 oz. of Milk
- ½ oz. (or 2 pumps) of Monin Cookie Butter Syrup
- ½ oz. (or 2 pumps) of Monin Gingerbread Syrup
- 2 Shots of Espresso

Optional Garnish: Sprinkles

Directions: First, steam the eggnog and milk together. Combine the syrups in the bottom of the serving cup. Pull two shots of espresso and pour them over the syrup. Finally, fill the cup with the steamed milk/eggnog blend.

A Nog to Remember

A new blend of flavors in a classic beverage, this eggnog cocktail is made with traditional spices, coconut milk and Irish cream. Warm up around the hearth with this festive libation—it's best shared with family and friends!

Yield: 1, 16 oz. Drink

Ingredients:

- 10 oz. of Pacific Natural Foods Barista Series Coconut Original
- 1 tsp. of Savory Spice Shop Saigon Cinnamon
- 1 tsp. of Savory Spice Shop Nutmeg
- 1 oz. (or 4 pumps) of Torani Italian Eggnog Syrup
- ½ oz. (or 2 pumps) of Torani Irish Cream Syrup
- ¼ oz. (or 1 pump) of Torani Cupcake Syrup
- 1 oz. of White Rum
- 2 Shots of Espresso

Optional Garnish: Coat the rim of the glass with cinnamon powder and top the drink with a cinnamon stick.

Directions: (If desired, rim the serving glass with cinnamon.) Add the syrups and rum to the serving glass. Pull 2 shots of espresso, sprinkle a dash of cinnamon and nutmeg over the top of the crema. Lightly swirl the shots and add them to the serving glass. Steam the coconut milk to 140 degrees and pour it into the mixture until the serving cup is full. Enjoy!

BARISTA **BPS** PRO SHOP





Mexican Wedding Cookie

Holidays always remind me of baking Mexican Wedding Cookies with my grandma. I created this drink to bring me back to my grandma's kitchen rolling hot cookies in powdered sugar.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. (or 2 pumps) of Torani Butter Pecan Syrup
- ½ oz. (or 2 pumps) of Torani Shortbread Syrup
- 11 oz. of Pacific Natural Foods Hazelnut Milk
- 1 oz. of Powdered Sugar
- 1 oz. (or 4 pumps) of Torani Vanilla Bean Syrup
- 16 oz. of Heavy Whipping Cream

Optional Garnish: A Dusting of Powdered Sugar

Directions: Add the syrups to the serving cup. Then, steam the hazelnut milk and pour it over the syrup. Top it off with Vanilla Bean Chantilly Cream.

Vanilla Bean Chantilly Cream: Combine 1 oz. of powdered sugar and 1 oz. of Torani Vanilla Bean Syrup (it should have a sauce-like consistency). Pour the syrup/sugar mixture into a iSi Profi (quart capacity) add 16 oz. of Heaving Whipping Cream. Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake vigorously.

Merrily Mulled Wine

This is the ideal gather-around-the-table holiday refreshment for your next party. The smell alone of this mixture melding in your slow cooker will put you in the spirit.

Ingredients:

- 1 bottle of Red Wine
- ¼ cup of Brandy
- 4 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 28 oz. of Water
- The zest & juice of 1 Orange
- 1 oz. (or 4 pumps) of Monin Orange Syrup
- 2 oz. (or 8 pumps) of Monin Cranberry Syrup
- 2 oz. (or 8 pumps) of Monin Cinnamon Syrup
- 2 oz. (or 8 pumps) of Monin Vanilla Syrup
- 2 Cinnamon sticks
- ¼ cup of Fresh Cranberries
- 3 Star Anise
- 1 tbsp. of Savory Spice Shop Nutmeg

Optional Garnish: Fresh Orange Slices, Fresh Cranberries & Cinnamon Sticks

Directions: Dilute the Mountain Cider Concentrate with water (4 oz. of concentrate with 28 oz. of water as instructed on the bottle). Then, measure out the rest of the ingredients and pour them along with the cider into a crockpot. Place it on low heat and let the mixture simmer for at least an hour. Taste and customize the recipe as desired! Finally, give the mulled wine an elegant appeal with fresh garnishes.





Merry Grinchmas

Guaranteed to banish the “bah humbug,” this minty sweet steamer is sure to grow your heart at least three times!

Yield: 1, 8 oz. Drink

Ingredients:

- 7 oz. of Milk or Alternative Milk
- ½ oz. (or 2 pumps) of Monin Green Mint Syrup
- 1 tbsp. of Ghirardelli Sweet Ground White Chocolate & Cocoa
- 1 oz. of Hot Water

Optional Garnish: Whipped Cream & Red/Green Chocolate Candies

Directions: In the bottom of the serving cup, dissolve the white chocolate powder in hot water. Steam the milk and syrups together and pour the blend into the serving cup.

Popcorn Ball

In this brew, the timeless holiday treat is transformed into a delicious sweet-savory pick me up.

Yield: 1, 8 oz. Drink

Ingredients:

- 2 Shots of Espresso
- ½ oz. (or 2 pumps) of 1883 Popcorn Syrup
- ½ oz. (or 2 pumps) of 1883 Toasted Marshmallow Syrup
- 5 oz. of the Milk of your choice
- A sprinkle of Himalayan pink salt

Directions: Mix the syrups in your serving cup. Add the shots. Steam the milk and pour into the espresso mixture. Sprinkle a little salt on top.





North Pole Nightcap

When all the gifts have been delivered, Santa likes to kick his feet up and unwind with this signature hot cocoa.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 tbsp. of Ghirardelli Sweet Ground Chocolate & Cocoa
- ½ oz. (or 2 pumps) of 1883 Toasted Marshmallow Syrup
- ½ oz. (or 2 pumps) of 1883 Vanilla Syrup
- ¼ tsp. of Savory Spice Shop Saigon Cinnamon
- ¼ tsp. of Savory Spice Shop Nutmeg
- 10 oz. of Milk
- 1 oz. of Ghirardelli Vanilla Sauce
- 1 oz. (or 4 pumps) of 1883 Peppermint Syrup
- 16 oz. of Heavy Whipping Cream

Optional Garnish: Crushed Peppermint Candies

Directions: Combine the cocoa and syrup in a cup and steam the milk in a pitcher. Next, add the milk to the mixture. Stir it all together with a small spoon or candy cane for presentation. Sprinkle with cinnamon and nutmeg then top with a generous amount of whipped cream.

Peppermint Whipped Cream: Pour 1 oz. of Ghirardelli Vanilla Sauce, 1 oz. (or 4 pumps) of 1883 Peppermint Syrup and 16 oz. 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.

Chocolate Gingerbread Man

This gingerbread hot chocolate is the perfect drink to warm you up this holiday season. The sweet spices of gingerbread mixed with rich, velvety cocoa combine to create a fun and festive drink that your whole family can enjoy!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 (70cc) scoop of Cafe Essentials Organic Cafe Moka
- 1 oz. (4 pumps) of DaVinci Gingerbread Syrup
- 7 oz. of Hot Water
- 7 oz. of Steamed Milk

Optional Garnish: Whipped Cream, Festive Sprinkles & a Gingerbread Cookie

Directions: Combine the powder and milk in a steaming pitcher and steam them together to dissolve the powder. In your favorite mug, mix together the DaVinci Gingerbread syrup, 7 ounces of hot water and add the milk mixture. Top with whipped cream and garnish with festive sprinkles. Make it complete with a gingerbread man on top. Enjoy!





Nutcracker Latte

Fit for fantastic tales and sprinkled with a little holiday magic, this rich brew contains raw-pressed macadamia nut milk, sweet hazelnut and espresso.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 shots of Espresso
- 9 oz. of Milkadamia Latte Da Macadamia Nut Milk - Barista Formula
- ¼ oz. (or 1 pump) of 1883 Hazelnut Syrup
- ¼ oz. (or 1 pump) of 1883 Macadamia Nut Syrup

Optional Garnish: Cinnamon & Crumbled Macadamia Nuts

Directions: Combine the Milkadamia and syrups in a steaming pitcher and steam to 140 degrees. Pull 2 shots of espresso and add them to the serving cup. Finally, pour the steamed alternative milk over the espresso and garnish as desired.