



Blueberry & Rosemary Champagne

Yield: 1, 5 oz. Drink

Ingredients:

- 4 oz. of Champagne
- 1 oz. of Monin Blueberry Fruit Purée
- ¼ oz. of Monin Rosemary Concentrate

Optional Garnish: Fresh rosemary and blueberries

Directions: In the bottom of a champagne flute, mix the puree and syrup together. Top with champagne and garnish with fresh rosemary and blueberries.

Rose Gold Champagne

Yield: 1, 5 oz. Drink

Ingredients:

- 4 oz. of Champagne
- 1 oz. (or 4 pumps) of Torani Rose Syrup

Optional Garnish: Rock Candy

Directions: In the bottom of a champagne flute, pour 1 oz. of rose syrup and top with champagne. Give it a light stir and garnish as desired.

BARISTA **BPS** PRO SHOP





Sparkling Cider with Caramel Cotton Candy

Yield: 1, 16 oz. Drink or 4, 4oz. Drinks

Ingredients:

- 4 oz. of Mountain Cider Concentrate
- 12 oz. of water

Optional Garnish: Caramel Cotton Candy

Directions: Pour the cider concentrate into the iSi Soda Siphon (quart capacity) and top with water. After firmly attaching the lid and loading a charger, give it a good shake (see the iSi Stainless Steel Soda Siphon Usage Guide & Safety Brochure). Fill the glass with liquid by pressing down on the lever. Top with caramel cotton candy.

Orange Creamsicle Mimosa

Yield: 1, 8 oz. Drink

Ingredients:

Mimosa:

- 6 oz. of Champagne
- 1 Scoop of Orange Sorbet

Orange Sorbet:

- ~6 Fresh Squeezed Oranges
- 1 tsp. of Vanilla Extract
- 2 oz. (or 8 pumps) of Torani DAIRY FRIENDLY Orange Syrup
- ½ cup of milk
- A Pinch of Sea Salt

Directions - Mimosa: Add a scoop of sorbet to the bottom of your glass and pour champagne over the top.

Orange Sorbet: Can be made in a bag or with an ice cream maker. If you make it in a bag, add all of the ingredients into a small ziploc bag. In a larger ziploc bag, add a few scoops of ice and an almost equal amount of salt. Place your small bag of ingredients into the larger bag of ice. Close the big bag and shake for about ten minutes until your sorbet is a desired consistency.

BARISTA **BPS** PRO SHOP

