



Honey-biscus Coffee

A nutty coffee with a sweet berry finish and a hint of honey, this cold brew coffee/tea combo is crisp and refreshing.

Yield: 1, 10 oz. Drink

Ingredients:

Alpine Berry Cold Brew Tea Concentrate:

- 8 oz. (or 1 bag) of Two Leaves and a Bud Alpine Berry Herbal Loose Leaf Tea
- 9 cups of Water

Cold Brew Coffee Concentrate:

- 12 oz. (340 g) of ground Coffee
- 7 cups of Water

Drink:

- 1 oz. of Cold Brew Coffee Concentrate
- ½ oz. of Alpine Berry Cold Brew Tea Concentrate
- 6 oz. of Water
- ½ oz. of Madhava Ambrosia Honey
- 2 oz. of Ice

Directions:

Alpine Berry Cold Brew Tea Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the tea (with 9 cups of water) in a Toddy Consumer Model for 12 hours.

Cold Brew Coffee Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the coffee (with 7 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: Combine the tea and coffee concentrates in the serving glass. Add water and ice. Drizzle with honey, gently stir and enjoy!

Earl Grey Cold Brew with a Twist

I firmly believe that iced tea is summer's best friend! Get in a summer state-of-mind with tea.

Yield: 1, 12 oz. Drink

Ingredients:

Earl Grey Cold Brew Concentrate:

- 2.2 oz. (or 2 boxes) of Lord Bergamot - blended and scented black teas
- Zest of an Orange
- 10 oz. of Coconut Water
- 10 oz. of Water

Drink:

- 1 oz. of Earl Grey Cold Brew Concentrate
- 6 oz. of Water
- 1 oz. of Monin Elderflower Syrup
- 4 oz. of Ice

Optional Garnish: Orange Slices

Directions:

Earl Grey Cold Brew Concentrate: Following the Toddy Consumer Model Brewing Instructions, combine the earl grey cold brew concentrate ingredients in a Toddy Consumer Model Coffee Maker and steep them for 12 hours.

Drink: Pour the syrup in the serving glass and fill it with ice. Add the tea concentrate and water then stir to combine. Finish with an orange slice for garnish.





Fez'y Peach

In this refreshing drink, the cool peppermint notes of Fez green tea combine nicely with sweet peach and spicy ginger heat.

Yield: 1, 16 oz. Drink

Ingredients:

Green Tea Cold Brew Concentrate:

- 2.4 oz. (or 6 sachets) of Smith Tea Fez Iced Green Tea
- 2 ¼ oz. of Monin Peach Fruit Purée
- 1 oz. of Monin Ginger Concentrated Flavor
- 18 oz. of Water

Drink:

- 1 oz. of Green Tea Cold Brew Concentrate
- 7 oz. of Water
- 4 oz. of Ice (if you do not wish to garnish, use 8 oz. of ice)

Optional Garnish: Frozen Peaches & Sliced Ginger

Directions:

Green Tea Cold Brew Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the green tea concentrate ingredients in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: In a glass with ice add the tea concentrate and water, then stir. Garnish with frozen peaches and a ginger ribbon.

Velvet Fog

Made with oat milk and smoothed with nitro, this velvety twist on the classic earl grey contains slightly sweet lavender and vanilla .

Yield: 4, 8 oz. Drinks

Ingredients:

Earl Grey Cold Brew Concentrate:

- 8 oz. (or 1 bag) of Two Leaves and a Bud Organic Earl Grey Loose Leaf Tea
- 9 cups of Water

Drinks:

- 1 oz. of 1883 Lavender Syrup
- 1 oz. of 1883 Vanilla Syrup
- 26 oz. of Minor Figures Oat M*lk
- 4 oz. of Earl Grey Cold Brew Concentrate
- iSi Nitro Whip Canister
- iSi Nitro Charger

Optional Garnish: Madhava Ambrosia Honey

Directions:

Earl Grey Cold Brew Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the tea (with 9 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drinks: Pour the oat milk, earl grey cold brew concentrate and both syrups into an iSi Nitro Whip Canister. Attach the lid and load the iSi Nitro Charger according to the iSi Nitro Whip Instructions. Chill the brew in the canister. When you are ready to serve, give the canister a good shake and dispense.





Choccy Puerh Pop

A play on the age old classic chocolate soda, this drink contains the rich complexity of a Puerh tea with a sweet familiar backing of chocolate.

Yield: 1, 16 oz. Drink

Ingredients:

Puerh Cold Brew Concentrate:

- 2.48 oz. (or 2 boxes) of Numi Tea Chocolate Puerh - Black Tea Blend
- 64 oz. of Water

Drink:

- 2 oz. of Puerh Cold Brew Concentrate
- 1 oz. of Monin Chocolate Fudge Syrup
- 13 oz. of Soda Water
- iSi Soda Siphon (quart capacity)
- 1 iSi Soda Charger

Directions:

Puerh Cold Brew Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the tea (with 64 oz. of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Soda Water: Fill an iSi Soda Siphon (quart capacity) with water (32 oz.) firmly attach the lid, load a charger and give it a good shake (see the iSi Stainless Steel Soda Siphon Usage Guide & Safety Brochure).

Drink: Combine the cold brew tea concentrate and the syrup in the serving glass. Add ice and dispense soda water on top. Stir gently and enjoy.

Cold as Ice... Cream Cold Brew

A cold brew float

Yield: 1, 16 oz. Drink

Ingredients:

Cold Brew Coffee Concentrate:

- 12 oz. (340 g) of ground Coffee
- 7 cups of Water

Drink:

- 2 oz. of Cold Brew Coffee Concentrate
- 7 oz. of Vanilla Ice Cream
- ½ oz. of Half & Half
- ½ oz. of Ghirardelli Chocolate Sauce
- 6 oz. of Water

Coconut Whipped Cream:

- 2 cups of Half & Half
- 2 oz. of 1883 Coconut Syrup
- iSi Profi (quart capacity)
- iSi N2O Professional Cream Charger

Optional Garnish: Coconut Whipped Cream, Chocolate Sauce & Stirling Flavors Toasted Coconut Shakeable Topping

Directions:

Cold Brew Coffee Concentrate: Steep the coffee (with 7 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: Combine the cold brew and water in a separate cup. Line the inside of the serving cup with chocolate sauce and add in the vanilla ice cream. Top with your diluted cold brew and half & half. Finish it off with whipped cream, toasted coconut and chocolate drizzle.

Coconut Whipped Cream: Pour 2 oz. of 1883 Coconut 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.





Mikenna's Stone Fruit Chai

A fruity twist on a classic dirty chai

Yield: 1, 12 oz. Drink

Ingredients:

Cold Brew Coffee Concentrate:

- 12 oz. (340 g) of ground Coffee
- 7 cups of Water

Drink:

- 1 oz. of Cold Brew Coffee Concentrate
- 4 oz. of Bhakti Chai Original Chai Concentrate
- ¼ oz. of Monin Stone Fruit Syrup
- 3 oz. of Minor Figures Oat M*lk
- 3-4 oz. of Ice

Directions:

Cold Brew Coffee Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the coffee (with 7 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: Pour all of the ingredients into the serving cup and stir. Top it with ice and garnish as desired!

Dark Pistachio

Smooth cold brew, toasted notes and rich chocolate, make this refreshing indulgence a sweet summertime treat!

Yield: 1, 12 oz. Drink

Ingredients:

Cold Brew Coffee Concentrate:

- 12 oz. (340 g) of ground Coffee
- 7 cups of Water

Drink:

- 4 oz. Milkadamia Latte Da Macadamia Nut Milk - Barista Formula
- 3 oz. Cold Brew Coffee Concentrate
- ½ oz. Monin Pistachio Syrup
- ½ oz. Monin Dark Chocolate Sauce
- 4 oz. of Ice

Optional Garnish: Monin Dark Chocolate Sauce & Crumbled Pistachios

Directions:

Cold Brew Coffee Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the coffee (with 7 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: First, prepare the glass by rimming it with chocolate sauce and crumbled pistachios (dip the rim in a plate with sauce and then dip it in crumbled pistachios). Then, drizzle chocolate sauce on the inside walls. Next, add the ice and remaining ingredients to the cup. Stir gently and enjoy!





Shakeratto

A classic Thai iced coffee with a light orange finish

Yield: 1, 8 oz. Drink

Ingredients:

Cold Brew Coffee Concentrate:

- 12 oz. (340 g) of ground Coffee
- 7 cups of Water

Drink:

- 6 oz. of Cold Brew Coffee Concentrate
- 2 oz. of Sweetened Condensed Milk
- 1 Orange Twist

Directions:

Cold Brew Coffee Concentrate: Following the Toddy Consumer Model Brewing Instructions, steep the coffee (with 7 cups of water) in a Toddy Consumer Model Coffee Maker for 12 hours.

Drink: Combine the concentrate and sweetened condensed milk in a shaker with ice. Shake vigorously to mix, then strain into your serving glass. Top it off with an orange peel twist.

Cold Brew Coffee Concentrate

Rich, versatile coffee concentrate.

Toddy recommends starting with a ratio of 1 part coffee concentrate to 3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer.

Yield: 6 ½ to 7 cups of coffee concentrate

Ingredients:

- 12 oz. (340 g) of Ground Coffee
- 7 cups of Water
- Toddy Consumer Model Coffee Maker
- Toddy Consumer Model Filter Bag

Directions: Following the Toddy Consumer Model Brewing Instructions, steep 12 oz. of ground coffee in 7 cups of water in a Toddy Consumer Model Coffee Maker for 12 hours.



BARISTA **BPS** PRO SHOP



Cold Brew Tea Concentrate

Smooth, versatile tea concentrate

Because Tea concentrate is often stronger than coffee concentrate, Toddy recommends mixing 1 part tea concentrate to 3-7 parts water, milk or soy depending on the type of tea. Mix to taste, making your tea as strong or as weak as you prefer.

Yield: 8 ½ to 9 cups of tea concentrate

Ingredients:

- 8 oz. of Tea
- 9 cups of Water
- Toddy Consumer Model Coffee Maker
- Toddy Consumer Model Filter Bag

Directions: Following the Toddy Consumer Model Brewing Instructions, steep 8 oz. of tea in 9 cups of water in a Toddy Consumer Model Coffee Maker for 12-14 hours depending on the tea (for example, hibiscus teas are very strong so they need less time).