



BARISTA

SERIES™

THE THOUGHTFUL BARISTA'S GUIDE
TO PLANT-BASED INSPIRATION



HOT & ICED LATTES

Whether it's made with espresso, matcha, or turmeric, and whether it's hot or cold, there is nothing in the world as satisfying as a freshly poured latte. Now latte lovers who want plant-based options have a whole range of alternatives to choose from – and we've got a whole range of recipes to show them off. Created specifically to highlight the best of Pacific Foods Barista Series™ plant-based beverages, these inventive and delicious drink recipes were designed for (and by) baristas and go leagues beyond the basic soy latte.



CARDAMOM GINGER ALMOND LATTE

A warm, nutty-sweet, and spicy wake-up call for your belly, with a little kick of gingery heat.

- 3/4 OZ CARDAMOM SYRUP
- 3/4 OZ GINGER HONEY SYRUP
- 2 SHOTS ESPRESSO
- 10 OZ STEAMED BARISTA SERIES™
ALMOND



LAVENDER ALMOND MOCHA

A fragrant and subtly floral spin on a classic mocha, like sipping on springtime.

- 1 TSP COCOA POWDER (UNSWEETENED)
- 1 OZ VANILLA SYRUP
- 3/4 OZ LAVENDER HONEY
- 2 SHOTS ESPRESSO
- 10 OZ STEAMED BARISTA SERIES™ ALMOND



ICED LAVENDER ALMOND MOCHA

A refreshing, chilled version of the Lavender Almond Mocha.

- 1 TSP COCOA POWDER (UNSWEETENED)
- 1/4 OZ VANILLA SYRUP
- 3/4 OZ LAVENDER HONEY
- 2 SHOTS ESPRESSO
- 6 OZ BARISTA SERIES™ ALMOND

Dissolve cocoa powder in espresso.
Combine all ingredients in 12oz cup,
mix well. Top with ice to fill cup.



COCONUT TURMERIC LATTE

A wonderfully warm and spicy beverage with a slight, pleasant bitterness.

- 1.5 TSP GOLDEN TURMERIC POWDER
- 1 TBS HONEY
- 2 SHOTS ESPRESSO
- 10 OZ STEAMED BARISTA SERIES™ COCONUT



LEMONGRASS GINGER MATCHA

A creamy and vividly grassy beverage with a slightly floral finish.

- 1/2 TSP MATCHA POWDER (UNSWEETENED)
- 3/4 OZ LEMONGRASS SYRUP
- 1/4 OZ GINGER HONEY
- 12 OZ STEAMED BARISTA SERIES™ RICE

Combine the matcha, syrup, and honey in the serving vessel. Stir until fully incorporated, then top with steamed Rice beverage.



SALTED CINNAMON OAT LATTE

Just a pinch of salt is all it takes to brighten this smooth, earthy-sweet latte.

- 1.25 OZ TURKISH APRICOT SYRUP
- 1 PINCH SALT
- 1 DASH CINNAMON, GROUND
- 2 SHOTS ESPRESSO
- 10 OZ STEAMED BARISTA SERIES™ OAT

Combine syrup, salt, and cinnamon, then top with espresso. Stir vigorously, then add steamed Oat beverage.



OAT OLD FASHIONED

This is a beautifully grassy and simple spin on the New Orleans classic Whiskey Milk Punch.

- 1.5 OZ RYE WHISKEY
- 3/4 OZ VANILLA SIMPLE
- 2.5 OZ BARISTA SERIES™ OAT
- 1 DASH ANGOSTURA BITTERS

Shake and strain over big ice cube.

Garnish with freshly grated nutmeg.





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