Hot & cold drinks
Soya Cappuccino

Serves 1

Ingredients
- 180ml Alpro® Soya ‘For Professionals’
- 1-2 shots of espresso

Method
1. Pour the Alpro® Soya ‘For Professionals’ into a silver milk jug
2. Using the steam wand, stretch the product to ¼ volume to a temperature of 65°C
3. Pour over the espresso in a coffee cup

Tip
Do not over stretch as you will lose workability
Soya Latte

Serves 1

Ingredients
- 200ml Alpro® Soya ‘For Professionals’
- 1-2 shots of espresso

Method
1. Pour the Alpro® Soya ‘For Professionals’ into a silver milk jug
2. Using the steam wand, stretch the product to ⅓ volume to a temperature of 65°C
3. Pour over the espresso in a latte glass and serve

Tip
Keep the Alpro® Soya ‘For Professionals’ cold for extra stretching time
Heaven in a Cup

Serves 1

Ingredients
• 100ml Alpro® Soya ‘For Professionals’
• 1 x shot espresso
• 75ml white chocolate syrup
• Optional chocolate powder to garnish

Method
1. Pour white chocolate syrup and freshly made espresso into a coffee cup
2. Pour the Alpro® Soya ‘For Professionals’ into a silver milk jug
3. Using the steam wand, stretch the product to ¼ volume to a temperature of 65°C
4. Add Alpro® Soya ‘For Professionals’ to chocolate syrup and espresso
5. Serve with an optional sprinkle of chocolate powder
Soya Iced Coffee

Serves 1

Ingredients
- 1 x double shot of espresso
- 5g chocolate powder
- 10ml sugar syrup
- 60ml Alpro® Soya ‘For Professionals’
- Ice cubes

Method
1. Chill a glass with ice cubes
2. Pour the syrup, chocolate powder, Alpro® Soya ‘For Professionals’ and espresso into a shaker and shake until well mixed
3. Remove the ice cubes from the glass and pour the contents of the shaker into the glass
Coconut Cappuccino

Serves 1

Ingredients
- 180ml Alpro® Coconut ‘For Professionals’
- 1-2 shots of espresso

Method
1. Pour the Alpro® Coconut ‘For Professionals’ into a silver milk jug
2. Using the steam wand, stretch the product to ¼ volume to a temperature of 65°C
3. Pour over the espresso in a coffee cup
Coconut Latte

Serves 1

Ingredients
• 200ml Alpro® Coconut ‘For Professionals’
• 1-2 shots of espresso

Method
1. Pour the Alpro® Coconut ‘For Professionals’ into a silver milk jug
2. Using the steam wand, stretch the product to ⅓ volume to a temperature of 65°C
3. Pour over the espresso in a latte glass and serve
Coconut Shakerato

Serves 1

Ingredients
- 4 x ice cubes
- 1 x shot of espresso
- 4 x mint leaves, one for decoration
- 1 x tsp agave syrup
- 50ml Alpro® Coconut ‘For Professionals’
- Coffee powder

Method
1. Place all the ingredients in a boston shaker
2. Shake until the ice is broken
3. Pour through a strainer in a martini glass
4. Sprinkle coffee powder on top and garnish with a mint leaf
Tropical Twist

Serves 1

Ingredients
- 18g of freshly ground, light roasted single origin coffee
- 150g ice cubes
- 150ml boiling water
- 6 x mint leaves
- 50ml Alpro® Coconut ‘For Professionals’

Method
1. Put the ice cubes in a serving glass with the mint leaves
2. Brew the coffee and pour over the ice cubes, stir after
3. Add the Alpro® Coconut ‘For Professionals’ and serve with a straw

Tip

1. Prepare a Clever Dripper coffee with ground coffee, hot water and let it brew for 4 minutes
2. Put the ice cubes in a glass with the mint leaves
3. When the coffee is brewed, put the Clever Dripper on top of the glass so the coffee is poured over the ice
4. Stir and add the Alpro® Coconut ‘For Professionals’
5. Serve with a straw
Almond Latte

Serves 1

Ingredients
- Alpro® Almond Original®
- Alpro® Soya ‘For Professionals’
- 1 x double espresso
- Amaretti biscuits

Method
1. Heat the Alpro® Almond Original and pour into a latte macchiato glass
2. Then pour a double espresso into the glass
3. Froth and heat the Alpro® Soya ‘For Professionals’ to 65°C and pour into the glass for a delicious foam layer
4. Top off this almond latte with a sprinkling of coarsely crumbled amaretti biscuits

*Contains almonds. May contain traces of hazelnuts
Almond Chai

Serves 1

Ingredients
- 175ml Alpro® Almond Original*
- 6g black tea with spices (about 4 tsp)
- 15ml cinnamon syrup or honey

Method
1. Pour the cinnamon syrup or honey into a pre-heated glass
2. Fill a cold jug with Alpro® Almond Original. Add the tea to the jug and steam the drink up to 65°C
3. Pour the contents of the jug through a tea strainer into the glass

*Contains almonds. May contain traces of hazelnuts

Tip
Add an espresso at the end for a more powerful taste
Almond Iced Coffee

Serves 1

Ingredients
- 200ml Alpro® Almond Original
- 1 x double shot of espresso
- 5 x ice cubes
- Optional honey to sweeten

Method
1. Fill half a 300ml glass with ice
2. Pour over Alpro® Almond Original
3. Pour in 1 x double shot of espresso
4. Stir and serve

Tip
To add sweetness, stir 1 tsp of honey through the hot espresso before adding to the Alpro® Almond Original
Hazelnut Hot Chocolate

Serves 1

Ingredients
- 200ml Alpro® Hazelnut Original
- 20g good quality dark drinking chocolate powder

Method
1. Pour the Alpro® Hazelnut Original into a silver milk jug
2. Add the drinking chocolate
3. Using the steam wand, stretch the mixture by \( \frac{1}{3} \) to a temperature of 65°C
4. Serve in a cup with an optional dusting of chocolate powder

Tip
For best results use a natural cane sugar and high quality cocoa – around a 60:40 mix
Spicy Hazelnut Drink

Serves 1

Ingredients
- 200ml Alpro® Hazelnut Original*
- 2 to 3cm grated ginger
- ½ - 1 tsp ground cardamom
- 1 tbsp agave syrup or honey
- 1 pinch of salt
- 1 pinch cayenne pepper

Method
1. Mix all ingredients in a blender, warm and serve in a glass

*Contains hazelnuts. May contain traces of almond

Tip
You can also drink it cold. Mix the ingredients with ice and serve