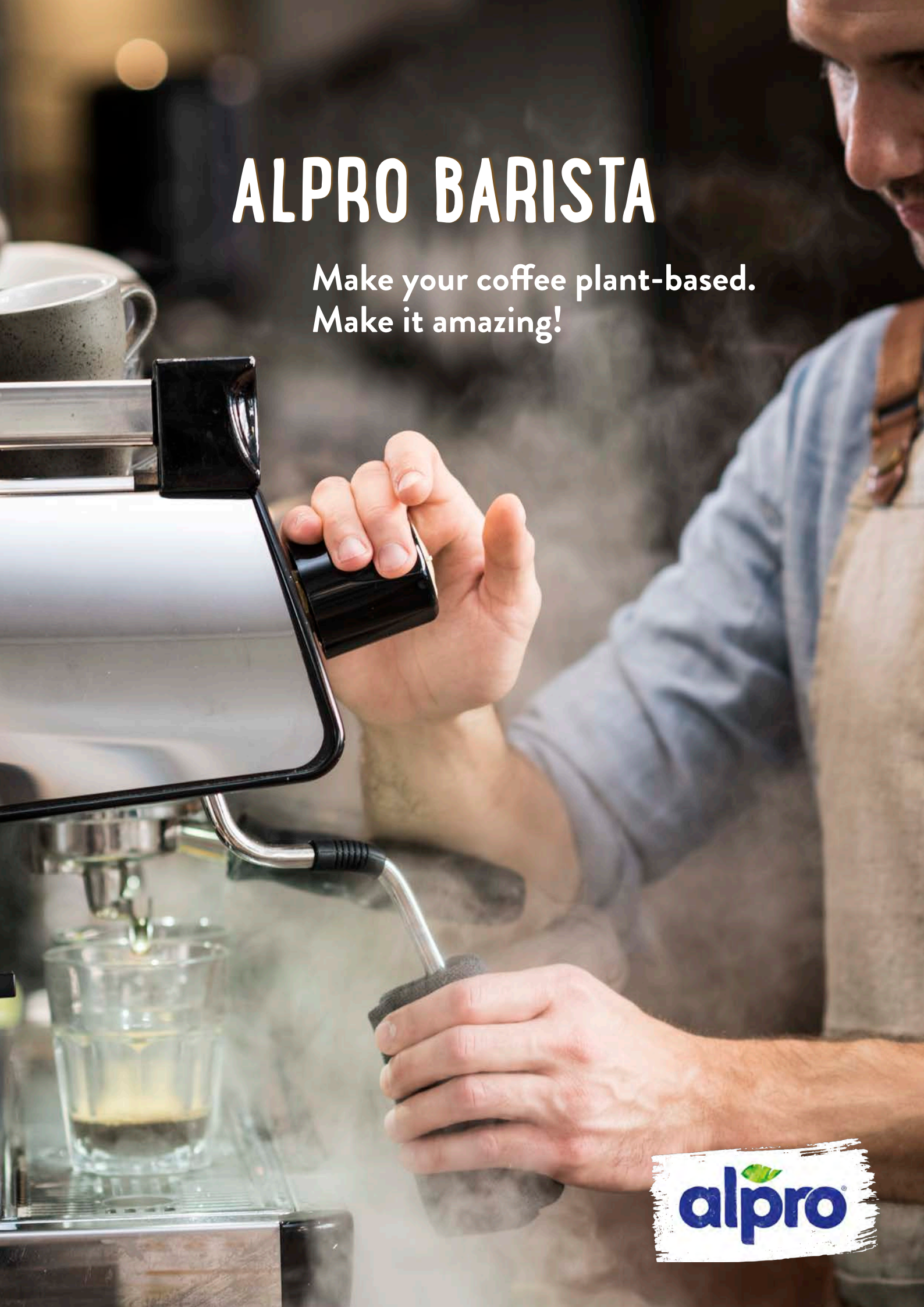


ALPRO BARISTA

Make your coffee plant-based.
Make it amazing!



alpro®

READY TO PUT SOME PLANT-BASED DELICIOUSNESS INTO YOUR COFFEE?

Maybe it was that first sip of a soyaccino in one of your fave coffee shops that got your taste buds tingling for plant-based. Maybe it was wanting to do your bit for the planet. Good news! Alpro Barista makes it easy peasy to create the perfect plant-based serve, every time. Revolutionise your repertoire and reinvent your coffee! From Oat to Almond, Soya to Coconut, there's a whole lot more to coffee when you pair it with plant-based. More variety, more taste and more healthy honest to goodness. Welcome to the baristocracy!

MEET THE (S)TEAM

Come on in, grab a chair and get up close and personal with the Alpro Barista team. Say hello to **Alpro Gluten-Free Oat**, **Alpro Almond**, **Alpro Soya** and **Alpro Coconut**. [Just watch out for those hairy cheeks!]

Naturally, as a pro, you expect the best from the products you work with. You want **optimal and constant performance**, guaranteed. And these five plant-based perfectionists give you all that and more. Every one of them:

- is easy to steam (increasing volume by 30% or more)
- produces a perfect microfoam [ssssmooth! sssshiny! sssstable!]
- gives you the perfect canvas for your latte art, every bit as good as cow's milk
- never, ever curdles (no exceptions!)

But nobody's going to come back for a second cup unless that first one tastes great. Whatever the origin of your coffee, however light or dark the roast, there'll be an Alpro Barista that's the perfect partner. They like to get along!

They like to care for the planet, too. Our European oats, for instance, are proud of their **low miles carbon footprint**. Our soya loves to talk about its **non-rainforest, non-GMO** upbringing, while our Mediterranean almonds love it when it rains, as that's mostly what they drink. And finally, our frugal coconuts absolutely **hate waste**. Even their hairy cheeks get used for something!

'WHY ALPRO' IN A (COCO) NUTSHELL

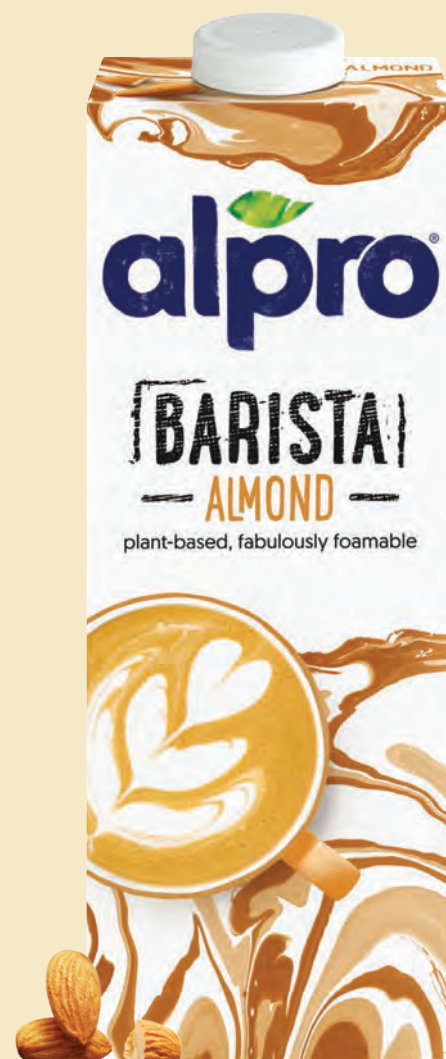
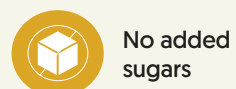
- We've been pioneering plant-based for over 40 years, so we think we know our way around. [#AbsolutelyNoModesty].
- Alpro Barista products have been crafted for baristas, by baristas. We know just what you want!
- A whole range of ingredients to choose from. There is life beyond oats, and it tastes great!
- We deliver the perfect solution for your non-dairy drinkers, and make it easy for you to make it delicious.

WE GET YOU, AND
WE'VE GOT YOUR BACK.



ALPRO BARISTA GLUTEN-FREE OAT
Delicate, neutral taste

Our oats come from France, Belgium and Finland. We don't water the grain and use straw to improve soil quality.



ALPRO BARISTA ALMOND
Refined, smooth almond taste

Our almonds come from the Mediterranean, where the orchards are small and traditional. 90% of the orchards are "fed" by rain and don't need extra irrigation.



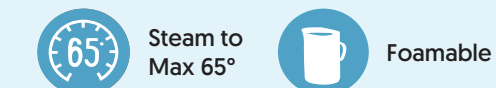
ALPRO BARISTA SOYA
Pleasant and neutral taste in coffee

Our soya beans are sourced in Europe and Canada and are Proterra certified. This guarantees GMO free beans and we comply with strict regulations regarding labour conditions and agricultural practices.



ALPRO BARISTA COCONUT
A subtle hint of coconut

Our coconuts come from south-east Asian countries where the coconut palm is a native tree and part of the natural ecosystem.



ALPRO'S ONE PLANET PROMISE

1. SOURCING SMARTER

We were the first company worldwide to apply the framework of planetary boundaries to assess the impact on our soya and almonds.



SHOPPING LOCAL



European oats and Mediterranean almonds! And the majority of our soya is grown right here in Europe!

MINIMUM IMPACT



Plant-based ingredients have a relatively small carbon and water footprint.

GOOD FROM THE GROUND UP



We produce sustainably and keep on improving our planet-friendly process.



ZERO NET LOSS BIODIVERSITY

We're working hard with our almond farmers to use the plants, ponds and hedges in their orchards to attract wildlife back onto their land.

2. MAKING IT BETTER

Year on year we are becoming bigger and better. But our product carbon footprint is still shrinking.

CUTTING CARBON



We've cut our greenhouse gas emissions, using 100% renewable electricity and smart technology.

WASTE? NO WAY!



We recycle most of the waste from our factories. We make sure that any of the products that are edible get eaten!

MAKING EVERY DROP COUNT



All our plants now have wastewater treatment plants, to reduce the environmental impact of any water we charge.

60% LESS WATER

Advanced water treatment processes enable us to reuse our water. Our plan is to reduce our product water footprint by 60%.

GOING CLIMATE NEUTRAL



We pledge to reduce greenhouse gas emissions from our products by 30% per kg, recover more energy from waste and invest in solar panels.

LESS FOOD WASTE, ZERO TO LANDFILL

We look at every scrap of food waste and find smart ways to use it instead.

3. A BETTER WAY TO PACK IT

Where some see waste, we see brand-new packs.



LESS IS MORE

No more single use spoons. **Bye bye plastic straws, hello paper!** We're also getting rid of lids where we can and switching to plant-based caps.

RENEWABLES

Out with packaging with a big carbon footprint, that is difficult to recycle. From 2021 onwards, our plant-based alternatives to yoghurt also **come in planet-friendly completely renewable paper pots.**



PLANT-BASED PACKS

All our packaging is **made from up to 96% plant-based materials**, 76% is recyclable by design. Switching to plant-based cartons has saved over 4,000 tons of carbon emissions.



RECYCLED BOTTLES

Our premium plant-based drinks are bottled in **50% recycled PET** whereas our new plant-based alternatives to yoghurt drinks come in snazzy **100% recycled PET bottles.**



To make our packs recyclable, they **need to be designed for recycling, made from recyclable materials, and end up in the right recycling stream.** We're working on it. And by using more recycled materials, we're creating demand and sending a message to the recycling industry as a whole.

100% RECYCLABLE



Read more on www.alpro.com/uk/good-for-the-planet/

FABULOUSLY FOAMABLE

9

Alpro Barista has been created with baristas, for baristas. Because we know how important it is that the products you use every day are **easy to steam**, blend perfectly taste-wise with all your favourite coffees and (most importantly) give you that **super shiny microfoam** for your fancy pants **latte art.**

Pick a variety, any variety: Alpro Gluten-Free Oat, Alpro Almond, Alpro Soya or Alpro Coconut. Here's how to steam and shine!



KEEP YOUR COOL

All Alpro Baristas work best from chilled, so keeping them in the fridge until you use them is key.



HOT (OR NOT) TIP

Different heats for different beats. For Alpro Barista Almond, 60°C is the optimal temperature. For Soya, Oat and Coconut, we recommend 65°C.



NO RE-STEAMING. PLEASE!

It's gotta be right first time – but you got this. Your fabulous foam is now ready for pouring. Enjoy!



Learn more on www.barista-unfiltered.com/techniques

LOCAL SOURCING. A WORLD OF FLAVOURS

TAKE YOUR TASTEBUDS ON A TRIP ... IN EVERY SENSE!

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COLD BREW ALMOND CHAI

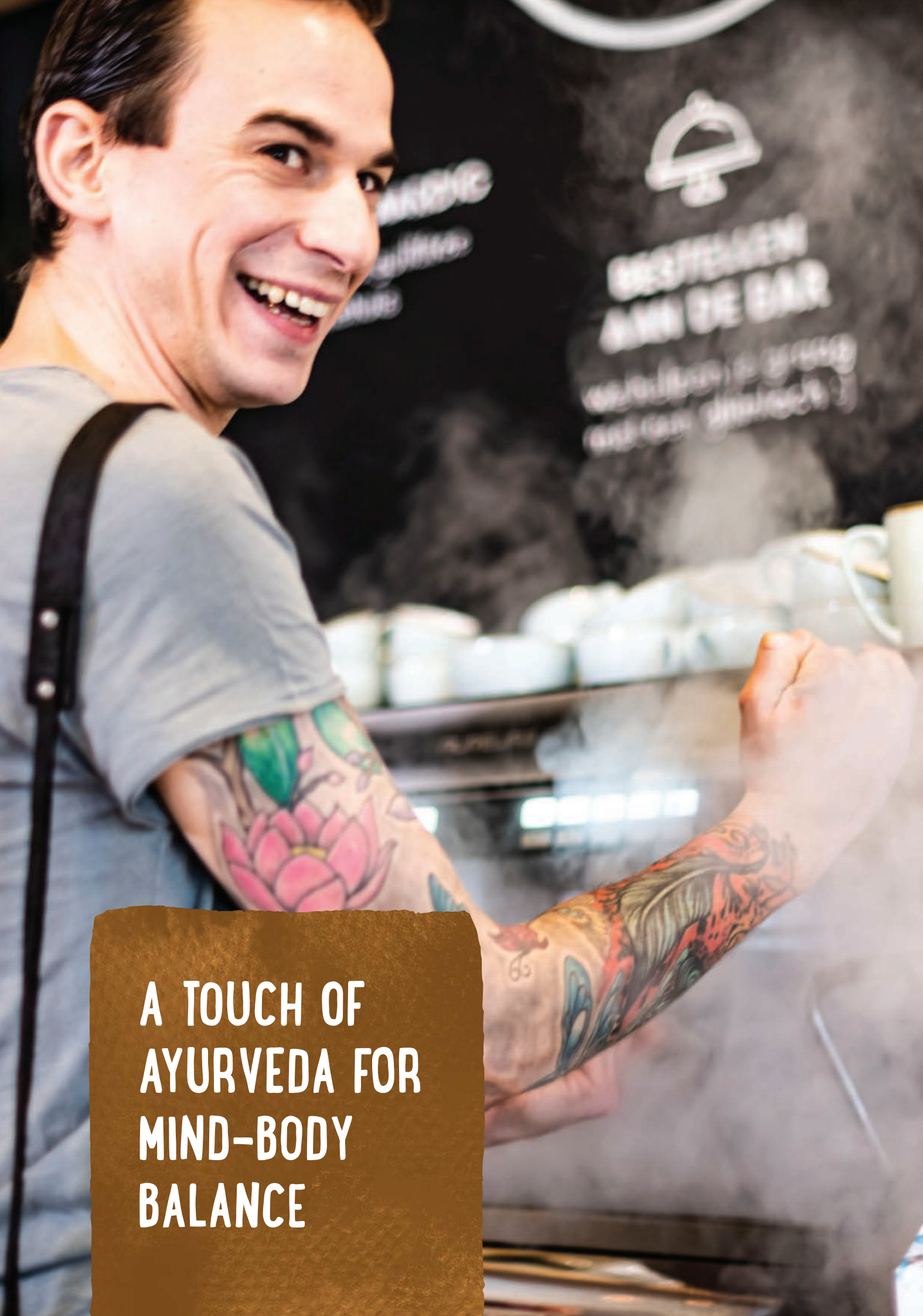
INGREDIENTS

200 ml Alpro Barista Almond
4 g Chai tea

INSTRUCTIONS

1. Add the Chai tea mix to the Alpro Barista Almond and let stand for 8 hours in the refrigerator.
2. Strain the tea and spices out. Use a paper filter or fine sieve.
3. Serve in a glass, optionally with ice cubes.

A TOUCH OF
AYURVEDA FOR
MIND-BODY
BALANCE



CREAMY COCONUT CHAI LATTE

INGREDIENTS

275 ml Alpro Barista Coconut
2 tbsp of Chai Tea
[Optional: 1 espresso]

INSTRUCTIONS

1. Froth Alpro Barista Coconut with tea to 65°C.
2. Turn jug +/- 20 times.
3. Strain the tea and spices out. Use a fine sieve.
4. Pour in a cup.

Optional: Add espresso for a Dirty Chai Latte.



LAVENDER SOYA CHAI

INGREDIENTS

200 ml Alpro Barista Soya
1 tsp lavender syrup
20 ml Chai syrup
a dusting of cinnamon

INSTRUCTIONS

1. Add the lavender syrup and Alpro Barista Soya to a milk jug, and steam to 65°C.
2. Add the Chai syrup to a latte glass, add the steamed mixture.
3. Dust with cinnamon to serve.



SOYA CHAI HOT CHOCOLATE

INGREDIENTS

200 ml Alpro Barista Soya
5 g dark chocolate finely chopped or 1 tbsp chocolate powder
20 ml Chai syrup
a dusting of cinnamon or cocoa

INSTRUCTIONS

1. Add the chocolate and Chai to a mug or latte glass. When using chocolate powder, add it to the Alpro Barista Soya before heating.
2. Steam the Alpro Barista Soya to 65°C.
3. Add a bit of the Alpro Barista Soya to the glass or mug to make a chocolate paste before adding the rest of the Soya drink and dust with cocoa powder or cinnamon.



SOYA CARAMEL CARDAMOM LATTE

INGREDIENTS

200 ml Alpro Barista Soya
20 ml cardamom syrup
1-2 shots espresso coffee
1 tbsp sugar free caramel syrup

INSTRUCTIONS

1. Add the caramel and cardamom to a latte glass.
2. Pour over the espresso.
3. Steam the Alpro Barista Soya to 65°C.
4. Pour over the mixture and serve.



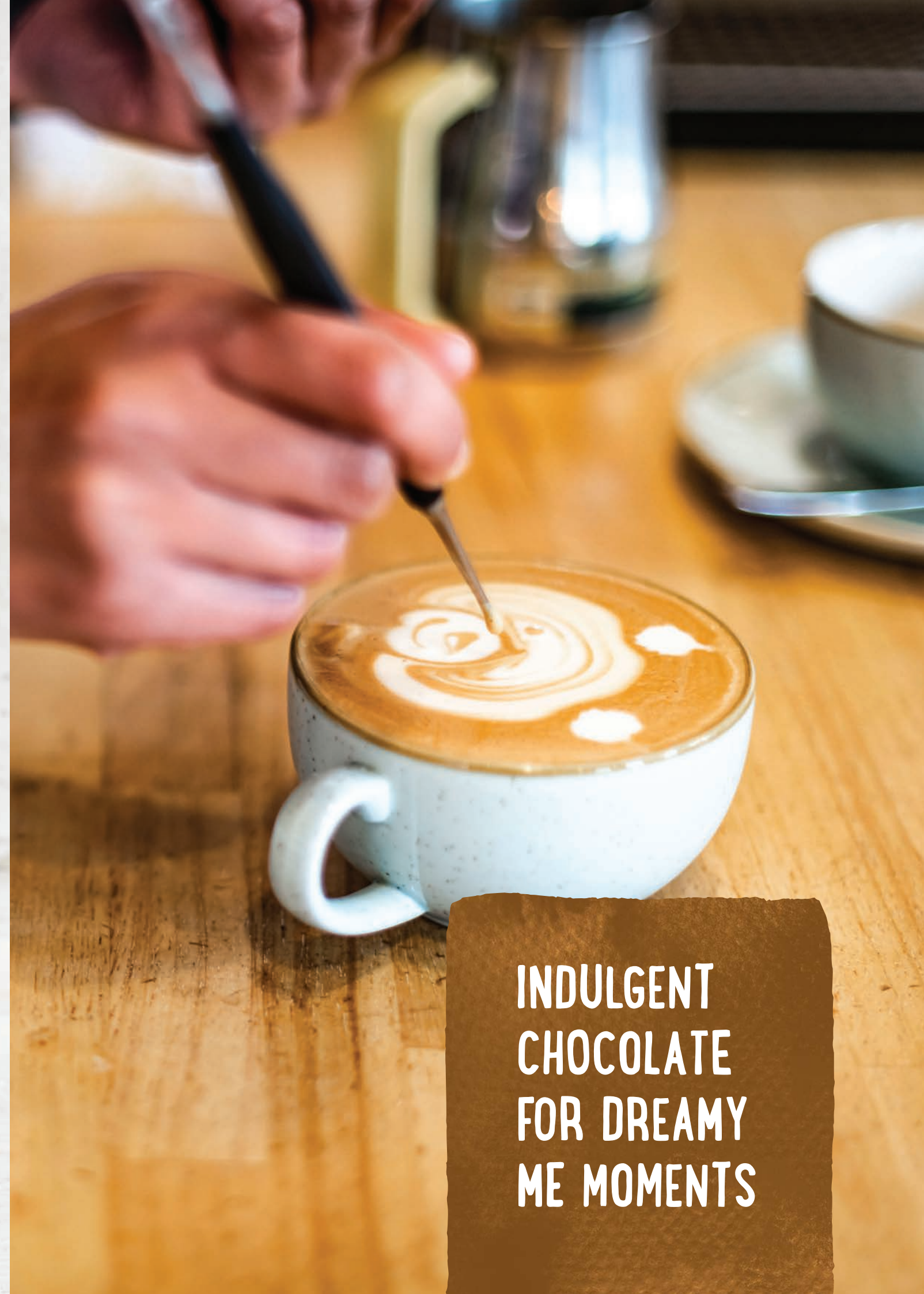
TURMERIC AND COCONUT LATTE

INGREDIENTS

200 ml Alpro Barista Coconut
1 level tsp ground turmeric
¼ tsp ground cinnamon
¼ tsp ground ginger
1-2 shots of espresso (to taste)

INSTRUCTIONS

1. Add the powdered turmeric, ginger and cinnamon to a latte glass, mix with 30ml hot water.
2. Add the espresso.
3. Steam the Alpro Barista Coconut to 65°C.
4. Pour over the mixture and serve.



INDULGENT
CHOCOLATE
FOR DREAMY
ME MOMENTS

CHOCOLATE ALMOND CAPPUCCINO

INGREDIENTS

135 ml Alpro Barista Almond
1 espresso
20 g milk chocolate drops
(Callebaut 823 used): **not** vegan

INSTRUCTIONS

1. Place the chocolate drops in preheated cappuccino cup and pour the espresso all over it.
2. Stir until the chocolate is completely melted.
3. Foam Alpro Barista Almond to a maximum of 60°C and pour over the espresso.

PLEASE NOTE: this type of chocolate contains lactose.



BLONDIE OAT LATTE

INGREDIENTS

210 ml Alpro Barista Oat
1 espresso
35 g White Chocolate
(Callebaut W2 used): **not** vegan

INSTRUCTIONS

1. Put the chocolate in a glass and add the espresso
2. Stir until the chocolate has melted
3. Froth the Alpro Barista Oat and add to the espresso



HEAVEN IN A CUP

INGREDIENTS

100 ml Alpro Barista Soya
1 shot espresso
25 g White Chocolate
[Callebaut W2 used]: **not** vegan
[Optional: chocolate powder to garnish]

INSTRUCTIONS

1. Pour white chocolate syrup and freshly made espresso into a coffee cup.
2. Pour the Alpro Barista Soya into a milk jug.
3. Using the steam wand, stretch the product to a temperature of 65°C.
4. Add Alpro Barista Soya to the chocolate syrup and espresso.
5. Serve with an optional sprinkle of chocolate powder.



ICED SOYA LATTE

INGREDIENTS

60 ml Alpro Barista Soya
1 double shot of espresso
5 g chocolate powder
10 ml sugar syrup
ice cubes

INSTRUCTIONS

1. Chill a glass with ice cubes.
2. Pour the syrup, chocolate powder, Alpro Barista Soya and espresso into a shaker and shake until well mixed.
3. Remove the ice cubes from the glass and strain the contents of the shaker into the glass.



OAT AND ORANGE HOT CHOCOLATE WITH CINNAMON

INGREDIENTS

220 ml Alpro Barista Oat
35 g Dark Chocolate
[Callebaut 811]: **vegan**
2 tsp [2 g] orange zest
1 tsp [1 g] cinnamon powder
(Optional: mini vegan marshmallows)

INSTRUCTIONS

1. Put the orange zest, cinnamon powder and Alpro Barista Oat in a pitcher.
2. Froth until approximately 80°C.
3. Put the dark chocolate in a mug.
4. Add the frothed Alpro Barista Oat, pouring it through a strainer.
5. Mix until the chocolate has completely melted.
6. Top off with marshmallows.

TIP: toast the surface of the drink with a 'crème-brûlée'-torch after you've added the marshmallows.



COCONUT HOT CHOCOLATE

INGREDIENTS

200 ml Alpro Barista Coconut
45 g Dark Chocolate
[Callebaut 811]: **vegan**
[vegan] marshmallows used to top

INSTRUCTIONS

1. Add chocolate to a cup.
2. Froth Alpro Barista Coconut to 65°C and add it to the cup.
3. Top with marshmallows.





A SPLASH OF
COCONUT FOR
THAT TOTALLY
TROPICAL
FEELING



COCONUT CAPPUCCINO

INGREDIENTS

180 ml Alpro Barista Coconut
1-2 shots of espresso

INSTRUCTIONS

1. Pour the Alpro Barista Coconut into a milk jug.
2. Using the steam wand, stretch the product to to a temperature of 65°C.
3. Pour over the espresso in a coffee cup.

COCONUT LATTE

INGREDIENTS

200 ml Alpro Barista Coconut
1-2 shots of espresso

INSTRUCTIONS

1. Pour the Alpro Barista Coconut into a milk jug.
2. Using the steam wand, stretch the product to a temperature of 65°C.
3. Pour over the espresso in a latte glass and serve.



COCO ICED LATTE

INGREDIENTS

200 ml Alpro Barista Coconut
1 double shot of espresso
ice cubes

INSTRUCTIONS

1. Fill a 300 ml glass with ice.
2. Pour over Alpro Barista Coconut.
3. Pour in 1 double shot of espresso.
4. Stir and serve.

BARISTA'S FAVOURITE

Merijn Gijbers

"Coconut adds just the right amount of sweetness", he says. We couldn't agree more!



ROSE COCONUT MOCHA

INGREDIENTS

200 ml Alpro Barista Coconut
5 g dark chocolate finely chopped or 1 tbsp chocolate powder
1 tsp rose water
1-2 shot of espresso (to taste)
a dusting of cocoa

INSTRUCTIONS

1. Add the chocolate and rose water to a latte glass. Alternatively, if using chocolate powder, you could add it to the Alpro Barista Coconut before heating.
2. Pour over the espresso.
3. Steam the Alpro Barista Coconut to 65°C and pour into the glass.
4. Dust with cocoa and serve.

TIP: You could replace the rose water with 2 tps rose syrup for a more intense flavour.



COCONUT SHAKERATO

INGREDIENTS

50 ml Alpro Barista Coconut
4 ice cubes
1 shot of espresso
4 mint leaves, one for decoration
1 tsp agave syrup

INSTRUCTIONS

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.



LIGHT COCONUT CARAMEL LATTE

INGREDIENTS

200 ml Alpro Barista Coconut
40 ml sugar free caramel syrup
2 espresso shots

INSTRUCTIONS

1. Shoot the espressos into the cup.
2. Add the caramel syrup.
3. Froth Alpro Barista Coconut to 65°C.
4. Add it to the espresso.



COCONUT LEMONADE

INGREDIENTS

200 ml Alpro Barista Coconut
2 limes (juice and pulp)
2 tbsp agave syrup or honey
ice cubes

INSTRUCTIONS

1. Place all ingredients in a blender.
2. Blend for 30 seconds or until well mixed.
3. Pour into a bottle and serve with glasses.



COCONUT & SPINACH SMOOTHIE

INGREDIENTS

100 ml Alpro Barista Coconut
20 g large spinach leaves
15 g orange
25 g mango
a couple of mint leaves

INSTRUCTIONS

1. Peel the orange and cut it into slices.
2. Then peel and cut the mango into small cubes.
3. Put all the ingredients into a blender and add the Alpro Barista Coconut.
4. Blend, strain into a glass and enjoy.

CLASSICS
WITH A
TWIST FOR
MOMENTI DI
AUTENTICO

OAT CAPPUCCINO

INGREDIENTS

135 ml Alpro Barista Oat
1 espresso

INSTRUCTIONS

1. Pour the Alpro Barista Oat into a milk jug.
2. Using the steam wand, stretch the product to a temperature of 65°C maximum.
3. Pour over the espresso in a coffee cup.



ALMOND CAPPUCCINO

INGREDIENTS

135 ml Alpro Barista Almond
1 espresso

INSTRUCTIONS

1. Pour the Alpro Barista Almond into a milk jug.
2. Using the steam wand, stretch the product to a temperature of 60°C maximum.
3. Pour over the espresso in a coffee cup.



SOYA CAPPUCCINO

INGREDIENTS

180 ml Alpro Barista Soya
1-2 shots of espresso

INSTRUCTIONS

1. Pour the Alpro Barista Soya into a milk jug.
2. Using the steam wand, stretch the product to 1/4 volume to a temperature of 65°C.
3. Pour over the espresso in a coffee cup.



OAT LATTE

INGREDIENTS

200 ml Alpro Barista Oat
1-2 espresso[s]

INSTRUCTIONS

1. Pour the Alpro Barista Oat into a milk jug.
2. Using the steam wand, stretch the product to 1/3 volume to a temperature of 65°C maximum.
3. Pour over the espresso in a latte glass and serve.



OAT BEETROOT LATTE

INGREDIENTS

210 ml Alpro Barista Oat
1 tbsp (10g) beetroot-powder
[Optional: 1 espresso]

INSTRUCTIONS

1. Froth the Alpro Barista Oat.
2. Mix 30 ml of the frothed Alpro Barista Oat in a glass with the beetroot-powder until smooth.
3. Add the espresso. [optional]
4. Add the rest of the Alpro Barista Oat in a coffee cup.



ALMOND LATTE

INGREDIENTS

200 ml Alpro Barista Almond
1-2 espresso[s]

INSTRUCTIONS

1. Pour the Alpro Barista Almond into a milk jug.
2. Using the steam wand, stretch the product to 1/3 volume to a temperature of 60°C maximum.
3. Pour over the espresso in a latte glass and serve.



ALMOND ICED LATTE

INGREDIENTS

135 ml Alpro Barista Almond (cold)
2 espresso's
ice cubes

INSTRUCTIONS

1. Fill a glass with ice cubes.
2. Pour the espresso's into the glass.
3. Add the Alpro Barista Almond.



SOYA LATTE

INGREDIENTS

200 ml Alpro Barista Soya
1-2 shots of espresso

INSTRUCTIONS

1. Pour the Alpro Barista Soya into a milk jug.
2. Using the steam wand, stretch the product to 1/3 volume to a temperature of 65°C.
3. Pour over the espresso in a latte glass and serve.

TIP: do not overstretch as you will lose workability.





A DASH
OF DETOX
FOR THAT
FRESH
FEELING

BARISTA'S FAVOURITE

Merijn Gijsbers

"For maximum chill factor, pre-cool the glasses with ice cubes before you use them." Thanks for the tip, Merijn Gijsbers! This barista has put the Iced Oat Kombucha Latte right at the top of his favourites list.

**ICED OAT
KOMBUCHA LATTE**

INGREDIENTS

125ml Green Tea Kombucha
125ml Alpro Barista Oat
ice cubes
glass or jar to serve

INSTRUCTIONS

1. Put the ice cubes in a glass.
2. Add the kombucha.
3. Finish with Alpro Barista Oat.

TIP: There are lots of kombuchas out there. Play around with different ones until you find that perfect oat/kombucha partnership.



MATCHA COCO LATTE

INGREDIENTS

100 ml Alpro Barista Coconut
2 g mix matcha
25 ml hot water
3 g honey/agave syrup

INSTRUCTIONS

1. Add matcha tea to a cup.
2. Add honey or agave syrup.
3. Add hot water.
4. Whisk it.
5. Froth Alpro Barista Coconut to 65°C and pour it in the cup.

TIP: honey is sweeter, agave is lighter.

MATCHA SOYA FRAPPE

INGREDIENTS

200 ml Alpro Barista Soya
1 tbsp sugar free vanilla syrup
1 heaped tsp Matcha green tea powder
1-2 shots of espresso (to taste)
1 scoop of ice

INSTRUCTIONS

1. Place the Matcha powder, syrup, Alpro Barista Soya, espresso and ice into a blender and pulse until smooth.
2. Pour into a tall glass to serve.

TIP: if available, substitute the vanilla syrup with 1 tsp vanilla extract.



OAT BUCKTHORN TEA LATTE

INGREDIENTS

200 ml Alpro Barista Oat
60 ml strong black tea
10 ml Buckthorn-syrup

INSTRUCTIONS

1. Pour the Buckthorn-syrup in a glass.
2. Froth the Alpro Barista Oat.
3. Add to the Buckthorn-syrup.
4. Let it settle for half a minute and slowly add the tea.

TIP: If the drink is too acidic, make it smoother by adding honey.



SUNNY
TEMPTATIONS
FOR FEELGOOD
VIBES

ICED POUR OVER WITH A TROPICAL TWIST

INGREDIENTS

50 ml Alpro Barista Coconut
18 g of freshly ground, light roasted fruity
coffee
ice cubes
150 ml boiling water
6 mint leaves

INSTRUCTIONS

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 Barista Coconut and serve with a straw.



ALMOND BANANA ICED CAPPUCCINO

INGREDIENTS

135 ml Alpro Barista Almond
2 espresso's
15 ml banana sauce
ice cubes

INSTRUCTIONS

1. Blend all ingredients until the ice cubes are broken.
2. Serve in a glass with a straw.



OAT AND KIWI SMOOTHIE WITH HEMP

INGREDIENTS

200 ml Alpro Barista Oat
 ½ glass of ice cubes
 1 banana
 1 kiwi (keep 1 slice for decoration)
 1 tbsp (10 g) Hemp-powder

INSTRUCTIONS

1. Put all ingredients in a blender.
2. Blend until smooth.
3. Pour in a glass.
4. Finish with a slice of kiwi.



MAGIC SMOOTHIE

INGREDIENTS

200 ml Alpro Barista Coconut
 85 g mango
 60 g banana
 2 leaves of mint

INSTRUCTIONS

1. Peel the mango.
2. Cut the banana into pieces.
3. Place all ingredients in a blender.
4. Blend for 30 seconds or until well mixed.
5. Pour into a bottle and serve with glasses.



COCONUT PINEAPPLE LATTE

INGREDIENTS

275 ml Alpro Barista Coconut
½ tsp cinnamon
20 ml pineapple syrup
1 espresso

INSTRUCTIONS

1. Add syrup and cinnamon to cup.
2. Brew an espresso in a cup.
3. Froth Alpro Barista Coconut to 65°C and add it to the cup.



GLORIOUS GODDESS

INGREDIENTS

200 ml Alpro Barista Coconut
½ pineapple
300 ml frozen mango
juice of 1 lime
4-5 basil stalk and leaf
2-3 tbsp agave syrup or honey
2 cm fresh grated ginger
2 cm lemongrass

INSTRUCTIONS

1. Cut the pineapple into chunks.
2. Place all the ingredients in a blender.
3. Blend for 30 seconds or until well mixed.
4. Pour into a glass and serve.



APPLE PIE OAT CAPPUCCINO

INGREDIENTS

120 ml Alpro Barista Oat
10 ml Apple Pie syrup
1 espresso

INSTRUCTIONS

1. Add the Apple Pie syrup to the espresso.
2. Froth the Alpro Barista Oat and add to the espresso.

HEAVENLY
IDEAS TO
HEAD YOU
STRAIGHT TO
CLOUD NINE



COCONUT FUDGE LATTE

INGREDIENTS

275 ml Alpro Barista Coconut
20 g sugar free caramel syrup
a pinch of salt
1 espresso
salty caramel fudge flakes

INSTRUCTIONS

1. Add syrup to a cup.
2. Brew a fresh espresso.
3. Froth Alpro Barista Coconut to 65°C and add it to the espresso.
4. Top with fudge flakes.



ALMOND CASCARA FIZZ

INGREDIENTS

50ml Alpro Barista Almond
15ml cascara syrup
100ml sparkling water
Ice cubes
300ml glass to serve

INSTRUCTIONS

1. Fill the glass with ice cubes.
2. Add the cascara syrup and Alpro Barista Almond.
3. Pour in the sparkling water.
4. Stir and serve.

TIP: For maximum chill factor, pre-cool the glasses with ice cubes before you use them.



BARISTA'S FAVOURITE

Seulki Lee

Barista Seulki Lee looves this one. Her tip? "Finish with a slice of lemon for a little extra zest." On it!

BARISTA'S FAVOURITE

Merijn Gijsbers

"The Nitro creates a foam layer on top of the drink that gives it an extra velvety mouthfeel." You don't have to believe us -- those are actually barista Merijn Gijsbers' words!

NITRO OAT LATTE

INGREDIENTS FOR THE COLD BREW

60gr coarsely ground coffee
bottle, carafe or glass jar x2
paper coffee filter + holder

INGREDIENTS FOR THE NITRO

500ml ready-made cold brew coffee
500ml Alpro Barista Gluten Free Oat
For Professionals
glass to serve
Nitro Whip
Nitro Charger

INSTRUCTIONS FOR THE COLD BREW

1. Put the coffee into your clean glass bottle, carafe or jar, add the water and make sure all the coffee is well soaked
2. Let it stand for 8-12 hours at room temperature
3. Strain through the paper filter into another clean bottle, carafe or jar. Store in the fridge (it'll keep for up to 5 days).

INSTRUCTIONS FOR THE NITRO

4. Pour the cold brew + Alpro Barista Oat into the Nitro Whip
5. Screw in the nitrocharger. Shake well. Serve in your glass or jar of choice

TIP: The luxurious foam layer created by the Nitro Whip gives this drink an extra velvety mouthfeel.



OAT LIQUORICE LATTE

INGREDIENTS

200 ml Alpro Barista Oat
30 g sweet liquorice syrup
1 espresso

INSTRUCTIONS

1. Put the sweet liquorice syrup in a glass and add the espresso.
2. Froth the Alpro Barista Oat and add to the sweet liquorice syrup.



COCONUT AND PEPPERMINT HOT CHOCOLATE

INGREDIENTS

200 ml Alpro Barista Coconut
5 g dark chocolate finely chopped
or 1 tbsp chocolate powder
1 tbsp peppermint syrup
a dusting of cocoa

INSTRUCTIONS

1. Add the chocolate and peppermint to a mug or latte glass. When using chocolate powder, add it to the Alpro Barista Coconut before heating.
2. Steam the Alpro Barista Coconut to 65°C.
3. Add a bit of the Alpro Barista Coconut to the glass or mug to make a chocolate paste before adding the rest of the Coconut drink and dust with cocoa powder.

TIP: replace the peppermint syrup with 1 tsp peppermint extract for a less sweet alternative.





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