5 CAFÉ-STYLE DRINKS

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OATMILK LATTE

Foamy & Creamy

Vegan
Yield: 1 servings
Prep Time: 5 minutes

The recipe

INGREDIENTS

40 ml / 1.35 oz of espresso
300 ml / 10 oz of oat milk
1 pump of vanilla syrup
1 teaspoon of cinnamon or cocoa powder

DIRECTIONS

1. Foam the oat milk until frothy and fluffy.
2. Add the frothed milk, espresso and a pump of vanilla syrup to your favorite coffee cup.
3. Finish off the latte with a dash of cinnamon or chocolate using a stencil.

TIPS & NOTES

- If using Nespresso cups, my favorite flavors to use are Vanille Éclair, Cocoa Truffle or Cosi.

COCONUT CREAM

White Hot Cocoa

Vegetarian (can be made vegan)
Yield: 2-3 servings
Prep Time: 15 minutes

The recipe

INGREDIENTS

15 ml / 1 tablespoon of coconut cream
15 g / 1 cup of white chocolate chips
500 ml / 2 cups of coconut milk
30 ml / 2 teaspoons of vegan almond or coconut whipped cream
15 ml / 1 teaspoon of coconut flakes
15 ml / 1 teaspoon of pomegranate seeds

DIRECTIONS

1. Add the chocolate chips to a pan on low heat for 30 seconds until the chocolate is fully melted.
2. Add the coconut cream and the coconut milk to the pan. Slowly stir for 5 minutes until fully melted and mixed.
3. Use a milk frother to foam up the mixture.
4. Add the hot cocoa to a cup and finish off with whipped cream, fresh pomegranate seeds and whipped cream.

TIPS & NOTES

- If you're not into white chocolate, you can easily replace the chocolate with milk or dark chocolate.
- Replace the coconut milk with oatmilk if you want a less coconut-y flavor.

STRAWBERRY MILK

Sweet & Refreshing

Vegetarian (can be made vegan)
Yield: 2-3 serving
Prep Time: 10 minutes

The recipe

INGREDIENTS

250 g / 2 cups of fresh strawberries
15 ml / 0.5 oz of honey or agave syrup
500 ml / 2 cups of oat milk
40 ml / 1.35 oz of espresso

DIRECTIONS

1. Clean the strawberries and put them in a blender, together with honey (or agave syrup if you want to keep it vegan), and 500 ml of oat milk.
2. Blend blend blend! Add a strawberry as a garnish and enjoy!

TIPS & NOTES

- If you want to make this strawberry milk creamier, add a tablespoon of coconut cream!

BERRY AFFOGATO

Creamy & Delicious

Vegan
Yield: 1 serving
Prep Time: 15 minutes

The recipe

INGREDIENTS

250 g / 2 cups of raspberries
30 g / 1/4 cup of sugar
125 g / 1 cup of ice cream
40 ml / 1.35 oz of espresso

DIRECTIONS

1. Add the sugar to the pan on low heat for 30 seconds - 1 minute until fully melted.
2. Add the raspberries to a blender on low speed. After blending, add the mixture to the pan and mix with the sugar.
3. Add 2 scoops of ice cream to a cup and finish of with adding the espresso and raspberry kompot on top.

TIPS & NOTES

- Not a fan of raspberries? You can also make this with cranberries, strawberries, blueberries or blackberries instead (or a mix!).

BERRY AFFOGATO

Creamy & Fresh

Vegan
Yield: 1 serving
Prep Time: 5 minutes

The recipe

INGREDIENTS

40 ml / 1.35 oz of espresso
15 ml / 1 tablespoon of hazelnut creamer
2/3 ice cubes (for a small cup)
100 ml of oat milk

DIRECTIONS

1. Froth the milk in a milk frother.
2. Add ice cubes, espresso and hazelnut creamer to your cup and stir gently.

TIPS & NOTES

- If you want to add a bit more glam to your coffee, use a Chanel or other designer inspired mold for cubes.

for more info
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