



DELICIOUS COFFEE RECIPES  
WITH ALPRO 'FOR PROFESSIONALS'



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## OAT MOCCHA



### Ingredients

180 ml Alpro Oat Organic 'For Professionals'  
24 g milk chocolate (e.g. Callebaut 824)  
1 espresso

### Recipe

1. Put the chocolate in a cup or glass.
2. Add the espresso.
3. Froth the Alpro Oat Organic 'For Professionals' to 65°C maximum and pour it in the glass.

**Tip: if you serve the drink in a glass your guest can see the chocolate in the bottom. Stir well before drinking.**



## PUMPKIN OAT LATTE



### Ingredients

250 ml Alpro Oat Organic 'For Professionals'  
1 espresso  
6 g agave syrup  
1/2 tbsp pumpkin powder  
1 tsp cinnamon powder

### Recipe

1. Mix the pumpkin powder, cinnamon powder, agave syrup and espresso in a cup or glass until uniform.
2. Froth the Alpro Oat Organic 'For Professionals' to 65°C maximum.
3. Add a little bit of the Alpro Oat Organic 'For Professionals' to your base-mix if it's not liquid enough.
4. Add the rest of the Alpro Oat Organic 'For Professionals' to your drink.

**Tip: make the drink look appealing by pouring latte art.**



## BROCCOLI OAT LATTE



### Ingredients

220 ml Alpro Oat Organic 'For Professionals'  
1/2 tbsp broccoli powder

### Recipe

1. Froth the Alpro Oat Organic 'For Professionals' to 65°C maximum.
2. Put the broccoli powder in a glass.
3. Add a little bit of the steamed Alpro Oat Organic 'For Professionals' and mix until uniform.
4. Add the rest of the Alpro Oat Organic 'For Professionals'.

**Tip:** make the drink look appealing by pouring latte art. The white oat gives a nice contrast with the green colour of the broccoli.



## COLDBREW OAT LATTE



### Ingredients

160 ml Alpro Oat Organic 'For Professionals'  
80 ml cold brew coffee  
(e.g. made from Natural Brazil)  
icecubes

### Recipe

1. Put the icecubes in a glass.
2. Add the cold brew coffee.
3. Add the Alpro Oat Organic 'For Professionals'.

**Tip:** make your own coldbrew coffee, by coarsely grinding your coffee. Add 100 ml of cold water for every 6 g of coffee. Let it steep 8-24 hours in the fridge in a bottle or mason-jar. Filter through a paper coffee filter and your cold brew coffee is ready! You can keep it up to 5 days in the fridge.





## PECAN PIE FRAPPÉ



### Ingredients

200 ml Alpro Oat Organic 'For Professionals'  
1/2 glass icecubes  
1 espresso  
1/2 ripe banana  
15 g pecan nuts  
10 g maple syrup  
1/2 tsp cinnamon powder

### Recipe

1. Add all ingredients together in a blender and blend until uniform.
2. Serve in a glass with thick straw.

**Tip: garnish the drink with a pecan nut and some cinnamon powder on top.**



## OAT KOMBUCHA LATTE



### Ingredients

125 ml Alpro Oat Organic 'For Professionals'  
125 ml green tea kombucha  
(e.g. Karma Green Tea Kombucha)  
icecubes

### Recipe

1. Put the icecubes in a glass.
2. Add the kombucha.
3. Finish the drink by adding Alpro Oat Organic 'For Professionals'.





### Ingredients

500 ml Alpro Oat Organic 'For Professionals'  
1 ripe avocado  
1 ripe banana  
spicy tomato juice (e.g. Big Tom)

### Recipe

1. Mix the Alpro Oat Organic 'For Professionals', avocado and banana in a blender until completely smooth.
2. Add to a siphon (iSiWhip)
3. Shake well and put in the fridge.
4. Fill a champagne-flute for 2/3 with spicy tomato juice.
5. Shake the siphon and gently spray the foam on top of the juice.

**Tip:** make your own spice tomato juice by adding a bit of lime juice, Worcester-sauce and tabasco sauce to your tomato juice.



### Ingredients

220 ml Alpro Coconut 'For Professionals'  
35 g Callebaut Ruby Chocolate Callets  
1 g beetroot powder

### Recipe

1. Put the chocolate callets and the beetroot powder in a glass.
2. Froth the Alpro Coconut 'For Professionals' to 65°C maximum and pour it in the glass.
3. Mix well.



## BURNED GOLDEN CARAMEL MOCCHA



### Ingredients

220 ml Alpro Coconut 'For Professionals'  
35 g Callebaut Gold Caramel Chocolate Callets  
1 espresso

### Recipe

1. Put the chocolate callets in a glass and add the espresso.
2. Froth the Alpro Coconut 'For Professionals' to 65°C maximum and pour it in the glass.

**Tip:** garnish with caramel sauce.



## SPIRULINA LATTE



### Ingredients

220 ml Alpro Soya 'For Professionals'  
10 ml (sugar-free) vanilla syrup or 1 tsp vanilla essence  
2 g spirulina powder

### Recipe

1. Put the spirulina powder and vanilla syrup/essence in a glass.
2. Froth the Alpro Soya 'For Professionals' to 65°C maximum and add a little bit to the spirulina.
3. Mix until uniform.
4. Add the rest of the Alpro Soya 'For Professionals'.

**Tip:** the vanilla syrup makes the drink more approachable if you don't like the umami taste of the spirulina.



## NOTES

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