



Rainy Season Drinks

Hazelnut Almond Latte

Main Ingredients :

- MilkLab	150 ml
- Espresso	60 ml
- MONIN Roasted Hazelnut Syrup	10 ml
- KOFI Sweetened Milk	30 ml
- Almond Cream	100 ml
- Iced	80%

Topping Ingredients :

- Roasted Almond Slices	30 g
- Tropical Cream	200 ml
- MilkLab	80 ml
- KOFI Sweetened Milk	100 ml
- Blending	1.30 pcs
- Store Chiller / Expired Date	2 - 4c

Method :

1. Step (Bring cold cup 16oz and put):
 - MilkLab
 - Sweetened Milk into cold cup
2. Step (And Then put):
 - Espresso and then stirring mix well within cup 2-3 second.
3. Step (The last of put ingredients):
 - Put iced into the cup 80% of cup
 - After that top up almond cream.

Method :

1. Step (Bring Blender jug and put):
 - Cream
 - KOFI Sweetened Milk
 - MilkLab with roasted almond slices.
3. Step (The last of blending):
 - Close cover of blender but make sure Cover is closely.
 - After that blending button on/off.
4. Step (Finished almond cream):
 - Take cream that already blend to Measure jug.
 - Store in chiller.
 - Clean blender and keep dried place.



SALTED COFFEE

Main Ingredients :

- KOFI Sweetened Milk	20 ml
- Espresso	60 ml
- Iced	5%
- Shake	1-2second

Topping Ingredients :

- MONIN Salted	10 ml
- Caramel/Popcorn/Coconut	10 ml
- MilkLab	30 ml
- Cream	A little
- Salt	

Method :

1. Step (Bring shaker and put):
 - Coffee sayon into shaker.
 - KOFI Sweetened combine within a shaker
 - Iced 5% into the shaker and close cover after that shake like gently for at least 2 seconds.

Method :

1. Step (bring commercial blender and put):
 - Cream into the commercial blender.
 - MONIN Salt Caramel Syrup combine within blender.
 - Salt a little into the blender.



Rainy Season Drinks

Strawberry Cream Latte

Main Ingredients :

- MilkLab	40 ml
- MONIN Strawberry Syrup	10 ml
- Topping Cream	40 ml
- Salt	A Little
- Blending time & Speed	1.5mn/15%
- Expired date	2-3 days

Topping Ingredients :

- Sweetened Milk	35 ml
- Espresso	60 ml
- Iced	80 %
- Salt	A little

Method :

1. Step (bring commercial blender and put):
 - Cream into the commercial blender.
 - MONIN Salt Caramel Syrup combine within blender.
 - Salt a little into the blender.
2. Step (Bring plastic cup 16oz Then put):
 - Espresso
 - Sweetened Milk into the cup and stirring to combine.
3. Step (The last of put ingredients):
 - Put iced 80% and top up with Strawberry Cream.

Main Ingredients :

- MONIN Coconut Syrup	30 ml
- Fresh Coconut Juice	100 ml
- Espresso	60 ml
- Iced	80 80%

Method :

1. Step (Bring a cold cup 12oz and put):
 - Coconut juice
 - MONIN Coconut Syrup into the Cup
2. Step (And Then put):
 - Put iced 80% of cup.
3. Step (The last of put ingredients):
 - Pouring Espresso on top.

COCONUT COFFEE

Main Ingredients :

- MONIN Ume Plum Syrup	15 ml
- MONIN Flower Blossom Syrup	5 ml
- Orang Juice	80 ml
- Espresso	30 ml
- Dried Orange	10 pc

Method :

1. Step (Bring a cold cup 16oz and put):
 - Orange Juice
 - MONIN Ume Plum and Flower blossom into the cup, stirring at 2-3 seconds.
2. Step (And Then put):
 - Put iced 90% and top up with Espresso.

JUICY COFFEE