

*Stir **Up** the fun!*



Freshen up your menu with
these cold coffee recipes

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Ready to stir *Up* your menu

Attract the new crowd in coffee by serving these cold coffee recipes. Read on for more inspiration and fuel your creativity.

From classics to surprises, experiment with what works, make your mark and get ready to develop your own local coffee recipes guide, from year-round staples to seasonal sensations.



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Blueberry pie

Chilled filter coffee
Blueberry syrup
Vanilla oat cold foam
Cinnamon garnish
Mixer



Tiramisu latte

Mascarpone heavy cream
Sweetener
Ristretto
Milk cocoa powder garnish



Orange iced americano

Orange juice
Americano
Build up



KitKat Ice Break

Biscuit infused milk
Hazelnut syrup
Mocha drink
Whipped cream
Crushed Kit Kat garnish



Chai coffee latte

Chai mix of spices
Cappuccino
Ice
Shaken



Breakfast Boost

Dates
Banana
Oat milk
Espresso on a blender



Citrus cooler

Grapefruit syrup
Sparkling water
Lungo



Coffee lemonade

Mojito syrup
Fresh lime/lemon juice
Double espresso

Note that the recommended recipes can be prepared with the proposed coffee beverage bases made both with WRB and Soluble coffee products.

Blueberry Pie

Ingredients

- Filter brew
- 15 ml Monin Blueberry Syrup
- 10 ml Vanilla Syrup
- Low fat milk
- Cinnamon powder and fresh blueberries for the garnish

Special equipment

Mixer or handmixer

Directions

- Extract a filter brew over 3-4 ice cubes to cool it down
- Pour the two syrups into the glass, add the coffee and stir with a spoon to mix
- Fill glass with ice
- Leave some head space for the cream – around 2-3cm
- Mix the low fat milk with a mixer until reaching a silky, creamy texture
- Serve a cream layer on top
- Garnish with cinnamon powder and fresh blueberries

Expert tips

Always keep your milk for the cream in the fridge so it stays very cold. This is key to achieving the best possible cold foam texture. Low fat milk performs better than full fat on cold cream.



Tiramisu Latte

Ingredients

- Ristretto
- 20 ml Tiramisu syrup
- 1 tspn Mascarpone cheese
- 120 ml milk
- 2-3 digestive biscuits or any other type
- Cocoa powder for the garnish

Directions

- Soak the biscuits with milk and let them infuse for 15-20mins
- Use a strainer to separate the biscuits from milk
- Add in a shaker the syrup, mascarpone and milk and shake well or mix with a hand mixer. Leave some head space for the cream – around 2-3cm
- Pour the cream into the glass and add the ice
- Add the ristretto on top
- Layer with cold foam using low fat milk and a mixer
- Garnish with cocoa powder

Expert tips

Use a spoon and serve the coffee slowly on top of the cream to create layers. If you don't have a hand mixer, use a shaker. You can pre-prepare cookies infused with milk and store in the fridge.



Breakfast Boost



Ingredients

- Espresso
- 2 dates + 1 extra for garnish
- 150 ml Oat milk or any other plant- based option
- 2 scoops of ice

Special equipment

Blender

Directions

- Add the ingredients together in a blender
- Blend until achieving a smooth granita-like texture
- Serve in a glass and garnish with a date on a stick

Expert tips

Use a thick straw to remove the date cores.

To ensure the right texture, ensure liquid and ingredients are slightly below the ice level before blending.

Orange Iced Americano

Ingredients

- Americano
- 20 ml Monin Orange syrup
- 40 ml Orange juice
- Ice cubes
- One orange

Special equipment

Fruit peeler

Directions

- Pour the syrup directly into the glass
- Fill glass with ice
- Extract an americano to a separate container and pour over ice
- Garnish with a slice of orange peel

Expert tips

Squeeze and spray orange zest oils over the glass to really bring out the citrus aromas of the recipe.



Chai Coffee Latte



Ingredients

- Cappuccino
- 30 ml Chai spices syrup
- Ice cubes
- Cinnamon stick & clove powder for garnish
- For the Chai spices syrup: Black tea | Ginger powder | Cinnamon powder | Clove powder | Cardamon powder | Nutmeg powder

Special equipment

Mixer or Shaker

Directions

- Use 1 part boiling water to 1 part sugar and steep the black tea pods with your preferred spices
- Mix well and let it steep for a of minimum 4 hours, then filter
- Add the cappuccino, syrup and 4-5 ice cubes to a shaker and shake very well until homogenized or mix with a hand mixer
- Strain and serve over ice
- Garnish with clove powder and a cinnamon stick

Expert tips

You can prepare your Chai syrup in advance using any spices of preference. Leave some of the spices in the syrup when storing for extra flavor.

KitKat Ice Break

Ingredients

- Mocha
- 30 ml Monin Hazelnut syrup
- 150 ml low fat milk
- Whipped cream and KitKat fingers for garnish

Special equipment

- Blender
- Cream syphon

Directions

- Add all ingredient to the blender including 2-3 Kit Kat fingers
- Blend until smooth to achieve a granita-like texture
- Serve in a glass and top up with whipped cream
- Garnish with a KitKat finger or crushed KitKat

Expert tips

You can use a cream syphon with cartridge and heavy cream to make your own fresh whipped cream and store in the fridge. Add some extra flavor or syrup to the cream to enhance the overall flavor or give it an extra twist.



Citrus Cooler

Ingredients

- Espresso lungo
- 25 ml Monin Grapefruit syrup
- 150 ml Perrier or other sparkling water
- Grapefruit zest or wedge for garnish

Special equipment

- Barspoon
- Fruit peeler

Directions

- In a transparent glass, add the grapefruit syrup and sparkling water, stirring together gently
- Add ice leaving some space for the espresso shot
- Extract the lungo shot from the machine in a server and top up
- Peel skin from the fresh grapefruit or cut a wedge
- Press the zest over the cup to release its oils and drop it in the beverage

Expert tips

To create layers between sparkling water and coffee, pour the lungo shot slowly over a barspoon touching the walls of the glass.



Coffee Lemonade

Ingredients

- Double espresso
- 30 ml Monin Mojito syrup
- 30ml fresh lime/lemon juice
- Fresh mint for the garnish

Special equipment

- Lemon squeezer
- Cocktail shaker

Directions

- Squeeze the lemon and lime into the glass
- Add the Mojito syrup
- Extract a double espresso, add it to the glass and stir with a spoon to homogenize
- Add ice and stir again

Expert tips

You can use a shaker to prepare the recipe, adding together all ingredients with 1-2 fresh mint leaves for extra freshness. Shake well, strain over ice in the glass, then garnish.





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