

Drink Recipes

from Chauvin Coffee

Lattes & Mochas

A latte is an American invention of espresso coffee in a large cup to which steamed milk is added. The serving temperature is generally between 160-170 degrees. Lattes may be flavored with any number of different syrups. Flavored lattes can be creative and imaginative. A mocha is basically a latte with chocolate added, either powder or thick syrup. The chocolate is generally mixed with the hot espresso to ensure proper consistency to which steamed milk is added. Both drinks may be topped off with whipped cream and shaved or powdered chocolate.

Holiday Drinks

Candy Cane Mocha

½ oz. Chocolate Sauce
½ oz. Peppermint Syrup

Silver Bells Latte

¾ oz. Egg Nog Syrup
¼ oz. Cinnamon Syrup

Snowflake Latte

½ oz. Vanilla Syrup
½ oz. Peppermint Syrup

Christmas Cheer Mocha

½ oz. Chocolate Sauce
½ oz. Butter Rum Syrup

Rum Ball Latte

¾ oz. Hazelnut Syrup
¼ oz. Butter Rum Syrup

Turtle Dove Latte

¾ oz. Almond Mocha Syrup
¼ oz. Butter Rum Syrup

Santa's Secret Latte

¾ oz. Egg Nog Syrup
¼ oz. Butter Rum Syrup

Winter Wonderland Mocha

¾ oz. Chocolate Sauce
¼ oz. Cinnamon Syrup

Jack Frost Mocha

¾ oz. Gingerbread Syrup
¾ oz. White Choc. Sauce

Egg Nog Latte

1 oz. Egg Nog Syrup

Jingle Bell Latte

1 oz. Butter Rum Syrup

Leapin' Leprechaun Latte

1 oz. Peppermint Paddy

Irish Mint Latte

½ oz. Irish Cream Syrup
½ oz. Crème de Menthe Syrup

Peppermint Patty Mocha

½ oz. Peppermint Syrup
1 oz. Chocolate Sauce

Cupid's Kiss Mocha

¾ oz. Chocolate Sauce
¼ oz. Cherry Syrup

Valentine Latte

¾ oz. White Chocolate Syrup
¼ oz. Raspberry Syrup

Sweetheart Mocha

1 oz. Chocolate Sauce
½ oz. Chocolate Peanut Butter

Red Hot Cinnamon Latte

¾ oz. Cinnamon Syrup
¼ oz. Vanilla Syrup

Steaming Heart Mocha

½ oz. White Choc. Sauce
½ oz. Amaretto Syrup

Simply Sinful Latte

½ oz. Chocolate Syrup
½ oz. Caramel Syrup

Chocolate Cherry Mocha

1 oz. Chocolate Sauce
½ oz. Cherry Syrup

Other

Hawaiian Dream Latte

½ oz. Coconut Syrup
½ oz. Pineapple Syrup

Milky Way Mocha

1 oz. Chocolate Sauce
½ oz. Caramel Syrup

Turtle Mocha

1 oz. Chocolate Sauce
½ oz. Praline Syrup

Banana Monkey Mocha

1 oz. Chocolate Sauce
1 oz. Banana Syrup

Borgia Mocha

1 oz. Chocolate Sauce
1 oz. Orange Syrup

Hot Apple Pie Latte

½ oz. Apple Syrup
½ oz. Cinnamon Syrup

Neopolitan Mocha

1 oz. Chocolate Sauce
dash of Vanilla Syrup
dash of Strawberry Syrup

Trail Mix Latte

¼ oz. Almond Syrup
¼ oz. Hazelnut Syrup
¼ oz. Macadamia Nut Syrup

Almond Joy Mocha

1 oz. Chocolate Sauce
½ oz. Almond Syrup
½ oz. Coconut Syrup

Raspberry Truffle Mocha

½ oz. Chocolate Sauce
1 oz. Raspberry Syrup

Vanilla Nut Latte

½ oz. Vanilla Syrup
½ oz. Hazelnut Syrup

Caramel Apple Mocha

1 oz. Caramel Sauce
1 ½ oz. Apple Syrup

Cappuccinos

A traditional cappuccino is normally only about six ounces and generally a morning drink.

A cappuccino is any size consisting of espresso coffee, steamed milk, topped off with frothed milk.

The portions are generally equal but may vary according to size and taste preference

Spiced Butter Rum Cappuccino

1 oz. Butter Rum Syrup
1 oz. Gingerbread Syrup

Jack Frost Cappuccino

1 oz. Chocolate Syrup
½ oz. Crème de Menthe Syrup

Mistletoe Cappuccino
½ oz. Butter Rum Syrup
½ oz. Egg Nog Syrup

Kris Kringle's' Cappuccino
¾ oz. Chocolate Fudge Syrup
¼ oz. Peppermint Syrup

Christmas Cheer Cappuccino
¼ oz. Butter Rum Syrup
¼ oz. Chocolate Syrup

Winter Wonderland Capp
¼ oz. Choc. Fudge Syrup
¼ oz. Peppermint Syrup

Steamers

Depending on serving size, add ½ oz. of flavored syrup to steamed milk and serve

Candy Cane Steamer
½ oz. Chocolate Syrup
½ oz. Peppermint Syrup

Sugar Plum Fairy Steamer
½ oz. Almond Syrup
¼ oz. Cinnamon Syrup
¼ oz. Ginger Syrup

Sugar & Spice Steamer
½ oz. Vanilla Syrup
¼ oz. Butter Rum Syrup
¼ oz. Cinnamon Syrup

Peppermint Paddy Steamer
¾ oz. Peppermint Paddy Syrup
¼ oz. Chocolate Syrup

Cookies & Cream Steamer
¾ oz. Chocolate Syrup
¾ oz. Vanilla Syrup

Santa's Little Helper
¾ oz. White Chocolate Syrup
¾ oz. Orange Syrup

Italian Sodas

In a 16 once clear cup or glass filled with ice, add club soda (carbonated water), and then add 2 oz. of any flavored syrup. Fruit flavors are the obvious choice; you can also add a garnishment such as mint leaf, orange slice, etc. Half & Half can also be added to create a creamier flavor.

Banana Split Italian Soda
1 oz. Chocolate Syrup
1 oz. Strawberry Syrup
1 oz. Pineapple Syrup

St. Patrick's Day Italian Soda
1 oz. Chocolate Syrup
1 oz. Crème de Menthe Syrup

Gorillas in the Mist Italian Soda
1 oz. Banana Syrup
1 oz. Coconut Syrup

Flower Power Italian Soda
1 oz. Strawberry Syrup
1 oz. Banana Syrup

Almond Mocha Italian Soda
2 oz. Almond Mocha Syrup

Yummy Gummy Italian Soda
2 oz. Cherry Syrup

Blackberry Italian Soda
2 oz. Blackberry Syrup

Creamsicle Italian Soda
1 oz. Vanilla Syrup
1 oz. Orange Syrup

Razzmatazz Italian Soda
1 oz. Pineapple Syrup
1 oz. Raspberry Syrup

Iced/Frappe or Blended Drinks

Any of the espresso based beverages may be served over ice. One of the most popular is the iced mocha. They can also be combined in a blender using espresso, cold milk, chocolate, white chocolate or caramel sauce and blended until fully granulated.

Hawaiian Cooler
1 oz. Blueberry Syrup
½ oz. Passion Fruit Syrup
½ oz. Pineapple Syrup

Turtle Sundae
¼ oz. Praline Syrup
¼ oz. Caramel Syrup
¼ oz. White Chocolate Syrup

Snickers Iced Mocha
¼ oz. Choc Peanut Butter
¼ oz. Caramel Syrup
¼ oz. Vanilla Syrup

Jamaican Almond Coffee
1 oz. Coffee Syrup
1 oz. Almond Syrup

Blueberry Blitz
2 oz. Blueberry Syrup

Ice Macadamia Nut Mocha
1 oz. Macadamia Nut Syrup
1 oz. Chocolate Syrup

Iced Coffee (12 oz serving)
1 shot espresso
ice
8 oz cold milk
¾ oz of any Da Vinci flavor
Fill a 12 oz glass full of ice. Cover with ingredients, mix well, add whip cream and sprinkle.

Frozen Mocha Dream (12 oz)
1 shot espresso
1 oz. Ghirardelli choc. Syrup
Ice
6 oz. cold milk
Fill a 12 oz. glass full of ice. Cover with ingredients, blend until smooth.

Frappe Extreme (12 oz)
1-2 shots espresso
½ cup water or milk
¼ cup Frappe Classico
1 cup ice
¾ oz. any Da Vinci Flavor
Fill a 12 oz glass with ice and water or milk, add ingredients. Blend.

Iced Hazelnut Latte
1 oz. Hazelnut Syrup
1 shot espresso
Ice
Cold Milk

Iced Coffee (Any)
1 oz. favorite flavor syrup
or combine 2 flavors
1 shot espresso
Ice & Cold Milk

Yummy Gummy Soda (for kids)
2 oz. Da Vinci Cherry
Sparkling water
Whipped Cream
Gummies

Mixed Recipes

Pumpkin Patch Mocha
2 shots Espresso
¾ oz Monin Pumpkin Spice
½ oz. White Chocolate Sauce
8 oz. Steamed Milk

Add espresso, pumpkin, white Chocolate and steamed milk. Garnish w/ whipped cream and dust w/ chocolate powder.

Candy Corn Frost

½ oz. Monin Pumpkin Spice
½ oz. Monin Candied Orange
½ oz. Caramel Sauce
1 scoop Vanilla Frappe Powder
3 oz. Cold Milk
1 ½ cups Ice

*Combine ingredients in blender until smooth.
Garnish with whipped cream & candy corn.*

Peppermint Espresso-O

2 shots Espresso
¾ oz. Monin Vanilla
¾ oz. Peppermint
10 oz. Steamed Milk

Add espresso, peppermint, vanilla and steamed milk Garnish with whipped cream and peppermint stick.

Harvest Moon Tea

2 oz. Monin Pumpkin Spice
8 oz. Hot Black Tea
4 oz. Steamed Milk

Combine ingredients in a warm mug and garnish with a cinnamon stick.

Pumpkin Bread Steamer

2 oz. Monin Pumpkin Spice
1 oz. Monin Gingerbread
8 oz. Steamed Milk

Combine ingredients, top with whipped cream and sprinkle with brown sugar.

Pumpkin Spice Smoothie

3 oz. Monin Pumpkin Spice
6 oz. Soft Vanilla Ice Cream
3 cups Ice

Blend until smooth and garnish with caramel flavored whipped cream.

Creamsicle Italian Soda

Ice
Sparkling water/club soda
1 oz. Vanilla Syrup
1 oz Orange syrup
1 oz. half and half (optional)

Fill 16 oz glass ¾ full w/ ice. Cover with ingredients. Mix well, top with whipped cream.

Toasted Marsh Cocoa (12oz)

Fill cup w/ hot cocoa
1 oz. Toasted Marsh
Stir and garnish

Chocolate Cookie Mocha (16oz)

1 Shot Espresso
½ oz. Chocolate Chip Cookie
½ oz. Chocolate Sauce
6 oz. Steamed Milk

Irish Crème Latte

(12 oz. cup)
1 oz. Irish Crème Syrup
1 shot Espresso

*Steamed milk of choice. Blend.
Top with whipped cream.*

Irish Mint Latte

(12 oz. cup)
¾ oz. Caramel Topping
¼ oz. Crème de Menthe Syrup
1 shot Espresso

Steamed milk of choice Blend. Top with whipped cream and mint sprinkles.

Leapin' Leprechaun

(12 oz. cup)
1 oz. Peppermint Paddy Syrup
1 shot Espresso

Steamed milk of choice. Blend. Top with whipped cream.

Shamrock Shiver

(16 oz. cup)
2 oz. Peppermint Paddy Syrup
1 shot Espresso
8-10 oz. ice cream

Blend. For added pleasure sprinkle with chocolate mint candies.

Lavender Lemonade (16oz)

1 oz. Lavender
1 oz. Lemon
4 oz. Purified Water
1 ½ cups ice
Stir and garnish.

Caramel Apple Steamer (8oz)

1 oz. Caramel Apple
5 oz. Steamed Milk or Half & Half

Preheated cup & milk. Top whipped cream.

Creamy Mango Banana White Mocha (16oz)

¾ oz. Spicy Mango
½ oz. Banana
½ oz. White Chocolate Sauce
2 shots Espresso
Steamed Milk

Razzamataz Italian Soda

Ice
Sparkling water/club soda
1 oz. Pineapple Syrup
1 oz. Raspberry Syrup
1 oz. half and half (optional)

Fill a 16 oz glass ¾ full w/ ice. Cover with ingredients. Mix well, top with whipped cream.

Espresso Cola (16oz)

1 oz. Monin Espresso
8 oz. Cola

Stir & garnish w/ lemon twist.

Green Tea Pom Smoothie (16oz)

1scoop Van. Frappe Powder
1 oz. Pomegranate
¾ oz Green Tea Monin
4 oz. Water

Banana Iced Coffee

Ice
8 oz. cold milk
¾ oz. Banana Syrup
1 Shot Espresso

Fill 12 oz. glass ¾ full of ice. Cover with ingredients. Mix well.

Elderflower Iced Tea (16oz)

Fill glass ice
1 oz. Elderflower

Fill glass fresh brewed tea .Stir and garnish.

Peanut Brittle Latte (16oz)

½ oz. Caramel Sauce
1 oz. Peanut Butter
1 oz. Praline
2 Shots Espresso
Steamed /Foamed Milk.

Cream Soda al Pistachio (12oz)

1 oz. Pistachio
½ oz. Amaretto
7 oz. Cream Soda
2 oz. Milk

Stir and garnish.

Wildberry Green Tea Frappe (16oz)

2 oz. Milk or Half & Half
2 oz. Green Tea Monin
1 ¼ oz. Wildberry
1 Scoop Vanilla Frappe powder
16 oz. glass ice

Blend garnish w/ whipped cream

Forest Berry Mocha (16oz)

2 shots Espresso
½ oz Chocolate Sauce
1 oz. Spice Berry
Steamed Milk

For more great drink recipes and ideas, go to the following websites and click on their recipe section!
www.monin.com
www.davincigourmet.com
www.ghirardelli.com/foodservice