



PREPARATIONS BY THE BOOK

Do you want to obtain the best from OraSi Barista drinks?
Follow our advices!





THE VEG SPECIALIST,
FOR A PROFESSIONAL CAPPUCCINO.



OraSi Barista secrets

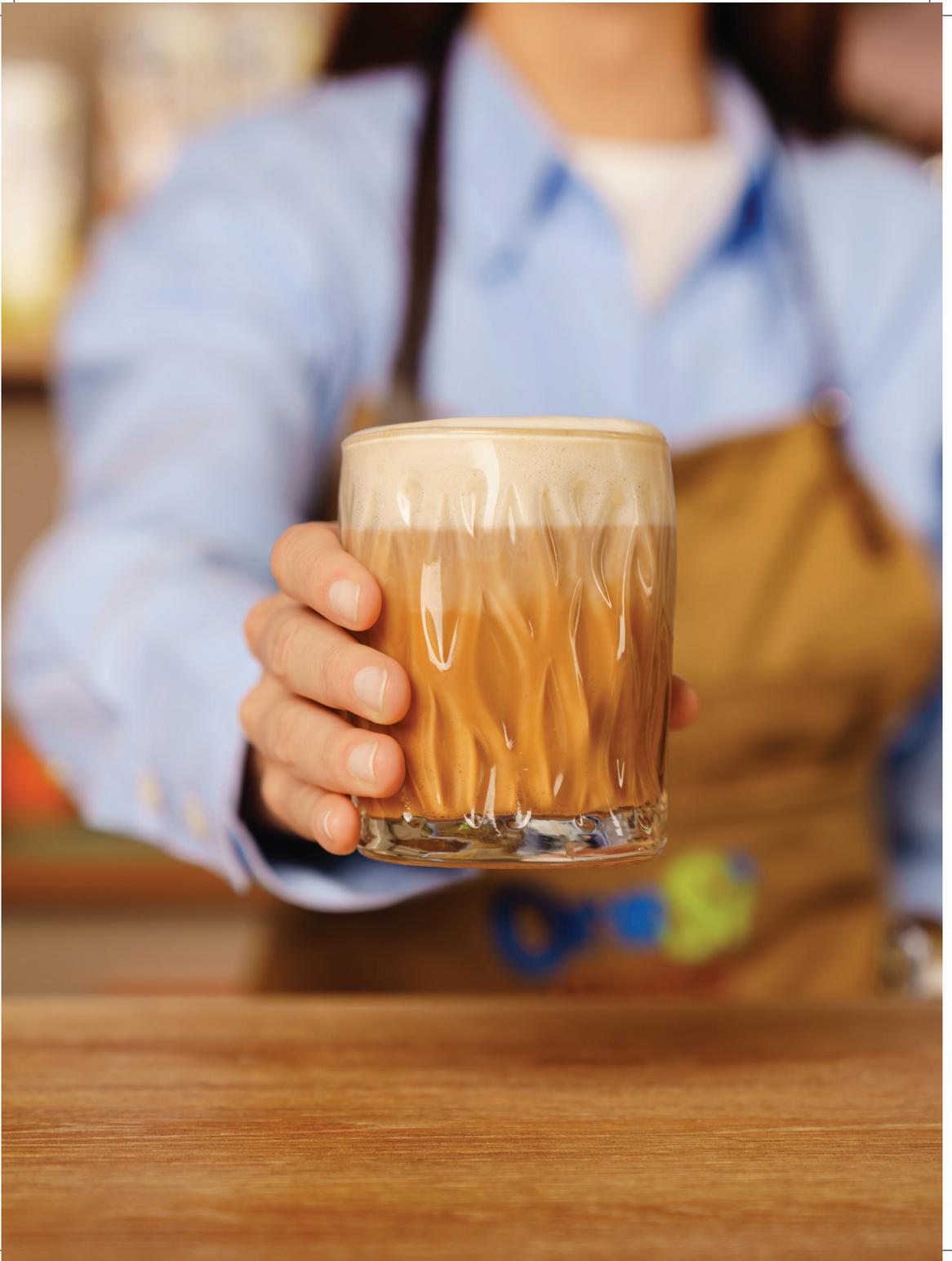
The OraSi Barista range has a recipe specifically designed for Ho.Re.Ca. professionals.

Each drink is prepared with the **best raw materials** and has the **right balance** between fat and protein part, ensuring a **unique and harmonious taste**.

The acidity correctors complete the drinks, allowing them to **contrast the coffee acidity**.

Plus

- **Thick and glossy foam**, with a micro texture, perfect to be worked.
- **Long-lasting whip** in the cup.
- **Plain flavour** with sweet notes, perfect for coffee pairing.
- **Intense aroma**.
- **Rich texture**.





OraSi Barista HAZELNUT



1L = 8 CUPS



Air: 3 SECONDS



60°C DEGREES

OraSi advices:

- After inserting air, **mix the milk** thanks to the vortex created by the steam wand.
- **Whip the milk first** and then extract the coffee.
- The more you heat the product, the more the taste of hazelnut will emerge. Maximum heat 60° C degrees.
- Tilt the steam wand to **3 o'clock** if on the **right**, or to **9 o'clock** if on the **left**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.



THE RECIPE

Call me Alexander

DRINK INGREDIENTS

- OraSi Barista Hazelnut: 2 Oz
- Tanqueray 0.0 Alcohol Free: 1/2 Oz
- Agave syrup: 1/4 Oz
- Sweet cocoa powder: 1/2 barspoon
- Grated nutmeg: to garnish

TECHNIQUE

Shake & strain

GLASS

Martini glass



OraSi
Barista



HAZELNUT
NOCCIOLA

MADE IN ITALY

PLANT BASED

1le



OraSi Barista SOY



1L = 7,5 CUPS



Air: 3 SECONDS



55°C DEGREES

OraSi advices:

- Whip the milk first and then extract the coffee.
- If the steam wand is positioned to the **right** of the machine tilt it to **3 o'clock**, if it is positioned to the **left** tilt it to **9 o'clock**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.



THE RECIPE Ice Cream Cup

DRINK INGREDIENTS

- OraSi Barista Soy: 100 ml
- Chopped berry cereals: 2 TBS
- Espresso: 30 ml
- Whipped vegetable cream

GARNISH WITH

- Dark chocolate powder
- Crispy waffle or Savoiaro

TECHNIQUE

Siphon whipping

GLASS

Short Tumbler

OraSi
Barista

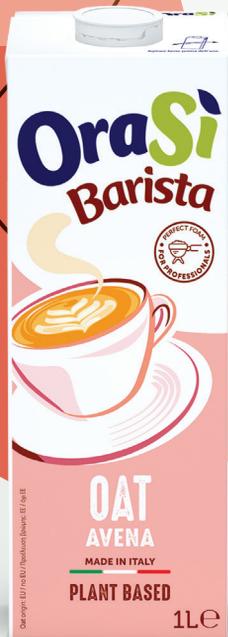


SOY
SOIA

MADE IN ITALY

PLANT BASED

1le



OraSi advices:

- Whip the milk first and then extract the coffee.
- If the steam wand is positioned to the **right** of the machine tilt it to **3 o'clock**, if it is positioned to the **left** tilt it to **9 o'clock**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.

OraSi Barista OAT



1L = 8,5 CUPS



Air: **3 SECONDS**



60°C DEGREES



THE RECIPE Cookies

DRINK INGREDIENTS

- Mix of OraSi Barista Oat and milk cookies: 80 ml
- Espresso: 30 ml
- Condensed milk: 20 ml
- Cocoa powder: 3 g

GARNISH WITH

- Whipped plant-based cream
- Cocoa powder
- Half milk cookie

TECHNIQUE

Shake & strain

GLASS

High Tumbler

OraSi
Barista



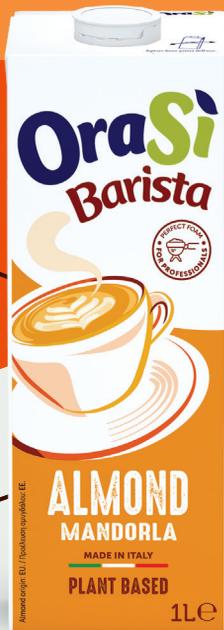
OAT
AVENA

MADE IN ITALY

PLANT BASED

1L e

Oat origin: EU / no EU / Tipoavena (Spain): EE / oat: EE



OraSi Barista ALMOND



1L = 8 CUPS



Air: 2 SECONDS



55°C DEGREES

OraSi advices:

- Whip the milk first and then extract the coffee.
- If the steam wand is positioned to the **right** of the machine tilt it to **3 o'clock**, if it is positioned to the **left** tilt it to **9 o'clock**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.



THE RECIPE Willy Tonka

DRINK INGREDIENTS

- OraSi Barista Almond: 1 cup
- Dark chocolate syrup: 90 ml
- Peppermint: to taste
- Tonka bean powder: to taste
- Espresso: 1

GARNISH WITH

- Fresh peppermint: to taste

GLASS

Short Tumbler



Almond origin: EU / (P) (Almond origin) (Almond) (EU)

OraSi
Barista



ALMOND
MANDORLA

MADE IN ITALY

PLANT BASED

1le





OraSi Barista COCONUT



1L = 8 CUPS



Air: 2 SECONDS



55°C DEGREES

OraSi advices:

- To obtain a smooth cream, there is no need to let it rest.
- If the steam wand is positioned to the **right** of the machine tilt it to **3 o'clock**, if it is positioned to the **left** tilt it to **9 o'clock**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.



THE RECIPE

Coconut Coffee Lemonade

DRINK INGREDIENTS

- OraSi Barista Coconut: 100 ml
- Fresh banana: 50 g
- Caramel dressing: 15 g
- Sugar syrup: 10 ml
- Lemon juice: 15 ml
- Sparkling water: to fill the glass

GARNISH WITH

- Fresh mint
- Banana slices

TECHNIQUE

Blending

GLASS

Short Tumbler



OraSi Barista BANANA



1L = 8 CUPS



Air: 3 SECONDS



60°C DEGREES

OraSi advices:

- To obtain a smooth cream, there is no need to let it rest.
- If the steam wand is positioned to the **right** of the machine tilt it to **3 o'clock**, if it is positioned to the **left** tilt it to **9 o'clock**.
- For perfect foam, the **steam wand tip** must be held on the **drink's surface**.



THE RECIPE From Baku

DRINK INGREDIENTS

- OraSi Barista Banana: 80 ml
- Melon: 100 g
- Turmeric: 10 g
- Chocolate topping: 5 ml
- Ice: 8 pcs

TECHNIQUE

Mix and blend

GLASS

Martini glass





The drinks of the world Latte Art champion 2022

CARMEN CLEMENTE

Two 100% italian excellences in the world of coffee!



HOT & COLD DRINKS

For all your preparations of cold and hot drinks, the result will be always excellent in any flavour!



[ORASIBARISTA.COM](https://www.orasibarista.com)

