



PACIFIC
KNOWS
PLANT
MILKS
COLD
2024



Barista Inspired. Barista Approved.®



**WE KNOW
PLANT MILKS COLD.**

**THEY KNOW
PLANT DRINKS COLD.**

The best recipes come from the best in the industry, so we reached out to **Andrea Allen, Laila Ghambari, Phuong Tran and Ryan Castelaz** for this special collection. Go to pages 14 and 15 to learn more about each of these accomplished coffee professionals. All of them run successful coffee businesses. Andrea, Laila and Phuong are all former US Barista Champions. Ryan and his team are passionate about innovative drink making.

PACIFIC pioneered the first plant-based milk specifically made for use in coffee drinks, working with baristas every step of the way.

**TO THIS DAY, BARISTAS ARE AT THE HEART
OF EVERYTHING WE DO.**

Iced Strawberry Latte

recipe by Laila Ghambari

Ingredients:

- 1 ounce Strawberry Coriander Syrup*
- 2 ounces espresso
- 8 ounces **Barista Series™ Soy** milk
- 5 ounces of ice

Directions:

1. Add Strawberry Coriander Syrup to the ice cup.
2. Add **Barista Series™ Soy** milk.
3. Add espresso.
4. Top with ice and garnish with a dehydrated strawberry.

*Recipe for Strawberry Coriander Syrup can be found on page 13.



Root Beer Cold Brew

recipe by Laila Ghambari

Ingredients:

- 1-1/2 ounces Sassafras Vanilla Syrup*
- 2 ounces soda water
- 4 ounces cold brew
- 2 ounces **Barista Series™ Coconut** milk
- Nutmeg (optional)

Directions:

1. Add Sassafras Vanilla Syrup to the ice cup.
2. Add cold brew.
3. Add soda water and then ice leaving an inch of room.
4. Top with **Barista Series™ Coconut** milk.
5. Garnish with nutmeg.

*Recipe for Sassafras Vanilla Syrup can be found on page 13.



Royal FOMO

recipe by Andrea Allen

Ingredients:

3 ounces of **Barista Series™ Coconut** milk
3 ounces horchata
Ube cold foam
3 ounces coconut cream
1 ounce coconut condensed milk
1-1/4 ounces Ube

Directions:

1. Combine **Barista Series™ Coconut** milk and horchata in a steam pitcher and steam.
2. Pour into a glass.
3. Create Ube cold foam by combining coconut cream, condensed milk, and Ube. Foam with a hand wand or dry shaker until fluffy.
4. Pour cold foam on top of steamed horchata and coconut.
5. Garnish with purple granulated sugar.





Iced Lavender Oat

recipe by Andrea Allen

Ingredients:

3 ounces earl grey tea
1/2 ounces vanilla syrup
5 ounces **Barista Series™ Oat** milk
3 ounces coconut cream
1/2 ounce lavender syrup
2 sprays bergamot spritz
Dried lavender buds

Directions:

1. Prep Collins glass with ice.
2. Combine 3 ounces earl grey tea with 1/2 ounce vanilla syrup and 4 ounces of **Barista Series™ Oat** milk.
3. Pour over ice.
4. In a cocktail shaker, add 3 ounces coconut cream, 1/2 ounce of lavender syrup and 1 ounce of **Barista Series™ Oat** milk.
5. Use a handheld frother or dry shake until a foam forms.
6. Gently layer the lavender foam on top of the earl grey latte.
7. Finish with 2 sprays of bergamot spritz and dried lavender.



Coconut Zesta

recipe by Phuong Tran

Ingredients:

1/2 ounce simple syrup
(bottom, 1st layer)

1/4 ounce fresh squeezed lime juice
(2nd layer)

1/4 ounce lime syrup
(3rd layer)

2 ounces **Barista Series™ Coconut** milk
(top, 4th layer)

Directions:

1. Pour the simple syrup first, then using a spoon gently pouring the lime juice next.
2. Continuing to use the spoon to slow down the pour, add the lime syrup next.
3. Finally, add the **Barista Series™ Coconut** milk last.
4. Before enjoying the drink, in a separate slim glass, add ice and garnish with round slice of fresh lime. Pour the contents from shooter glass into slim glass and stir.

Iced Cinnamon Pear Oat Latte

recipe by *Phuong Tran*

Ingredients:

3/4 ounce pear syrup
1 drop of cinnamon extract
1 3/4 ounces cold brew
1/4 ounce of pear syrup
10 ounces of ice
3 ounces of **Barista Series™ Oat** milk

Directions:

1. Mix 3/4 ounce of pear syrup and 1 drop of cinnamon extract and stir well. Set aside.
2. Combine 1-3/4 ounces of cold brew with 1/4 ounce of pear syrup, mix well and set aside.
3. Fill a 10-ounce slim glass with ice.
4. Pour pear syrup mixture over ice as the bottom layer.
5. Layer cold brew mixture over pear syrup creating middle layer.
6. Layer 3 ounces of cold **Barista Series™ Oat** milk creating the top layer.
7. Stir well to make sure syrup does not sit at the bottom of the glass and enjoy!



Pandan Latte

recipe by *Phuong Tran*

Ingredients:

1 ounce condensed milk

1-1/2 ounces of cold brew

1 tsp pandan extract

2 ounces **Barista Series™ Almond** milk
(3rd / top layer)

Directions:

1. Use 8-ounce slim juice glass.
2. Pour condensed milk on the bottom.
3. Fill 2/3 with ice. Add cold brew with pandan extract and **Barista Series™ Almond** milk.
4. Stir well.



Parisian

recipe by Ryan Castelaz

Ingredients:

2 ounces matcha

1 ounce Parisian Syrup*

5 ounces **Barista Series™** Oat milk

Generous zesting of lime

1 blackberry, skewered

1 shot of espresso (optional)

Directions:

1. Combine the matcha and Parisian syrup in the base of a 12-ounce Collins glass.
2. Fill the glass with ice, then add **Barista Series™** Oat milk.
3. Garnish with lime zest and a blackberry.
4. Finish with an optional shot of espresso.

*Recipe for Parisian Syrup can be found on page 13.





COMPONENT RECIPES

Cold Brew Recipe

Yields 64 oz. | Makes 42 servings of 12 oz. beverages

Ingredients:

1 pound french press coffee
3 quarts of ambient water

Equipment:

1 gallon pitcher
1 quart measuring cup
Large nut milk bag
Large coffee filter
Coffee basket

Directions:

1. Line pitcher with nut milk bag.
2. Put coffee in lined pitcher.
3. Add ambient water.
4. Stir with whisk or spoon to fully saturate coffee grounds.
5. Cover and steep for 12-24 hours.
6. Remove nut milk bag with coffee.
7. Using a coffee basket and a filter, filter the cold brew coffee into the pitcher.
8. Transfer into airtight container. Keep refrigerated for 3-5 days.

Cold Foam Instructions

To create cold foam, froth any chilled Barista Series™ Plant-Based Beverage with either a hand wand, or dry shake to create the foam (about 15 seconds). The consistency should be smooth with few smaller bubbles.

Strawberry Coriander Syrup

recipe by Laila Ghambari

Ingredients:

- 1 pint of strawberries
- 7 ounces of sugar
- 1/2 ounce of coriander
- 1/2 ounce of pink peppercorn
- 14 ounces of hot water

Directions:

1. Add sugar and strawberries to the storing container, muddle together, and then let sit for 20 minutes.
2. In a spice grinder coarsely grind the coriander and pink peppercorn by pulsing it and then add to the sugar mixture.
3. Add boiling water to the sugar mixture, stir to dissolve, and allow to cool.
4. Let sit overnight and then strain through a fine mesh strainer pressing to remove liquids.
5. Refrigerate and write date on storage container. Good for 7 days.
6. Shake the bottle before use.

Sassafras Vanilla Syrup

recipe by Laila Ghambari

Ingredients:

- 14 ounces of raw sugar
- 13 1/2 ounces of water
- 1/2 ounce of vanilla extract
- 1/2 ounce of sassafras root

Directions:

1. In a bowl, add sugar, vanilla and sassafras.
2. Add boiling water to the bowl.
3. Whisk until sugar is dissolved and cool.
4. Pour through a fine mesh strainer into a storage container.
5. Refrigerate and write date on storage container. Good for 7 days.

Parisian Syrup

recipe by Ryan Castelaz

Yields 8 oz. | Takes 15-20 minutes

Ingredients:

- 175 grams of water
- 75 grams of granulated sugar
- 4 grams of Harney & Sons Paris Tea
- 2 grams of Harney & Sons Mango Tea
- 2 grams of Harney & Sons Orange Passionfruit Tea
- 2 grams of Harney & Sons Blueberry Tea

Directions:

1. Combine the teas in a medium sauce pot.
2. Heat the water to 250° F, then pour it over the tea blend and allow to steep for 5 minutes.
3. Strain the brewed tea off the leaves, and compost the spent tea.
4. Using a whisk, combine the brewed tea and the granulated sugar until thoroughly incorporated.
5. Reserve in a pint container in the fridge for up to 14 days.

Cold Brew Matcha

Yields 16 oz. | Takes 5-10 minutes

Ingredients:

- 8 grams of barista matcha
- 16 ounces of water

Directions:

1. Add the water to a 1 quart container.
2. Sift the matcha through a basket strainer into the 1 quart container to prevent clumping.
3. Seal the container, then shake vigorously to incorporate (1-2 minutes).
4. Transfer to a syrup or squeeze bottle for ease of use and reserve in the fridge for up to 5 days.

MEET THE EXPERTS



Andrea Allen

Andrea Allen is the co-founder and co-owner of Onyx Coffee Lab, the 2020 U.S. Barista Champion, and the 2021 World Barista Champion runner-up. She believes that coffee is what brings us together, uniting every person along the supply chain, bridging gaps between generations, and creating the space where all great conversations happen.



Laila Ghambari

Laila Ghambari grew up in her family's coffee business, Cherry Street Coffee House. For nearly twenty years she has been growing her career, holding leadership positions at leading brands like Stumptown Coffee Roasters, and winning awards like the US Barista Champion in 2014. She now has her own coffee company, Guilder Cafe & Juniors Roasted Coffee, as well as her own consulting company "by Laila Ghambari".

Ryan Castelaz

Ryan Castelaz is the Founder and CEO of Discourse Coffee, and the author of the best selling book “The New Art of Coffee: From Morning Cup to Caffeine Cocktail” (Rizzoli, 2023). Founded in Sister Bay, WI in 2017, Discourse now operates two cafes in Milwaukee, WI that celebrate barista creativity and expression through innovative drink making.

Ryan’s work has been featured in Forbes, Barista Magazine, Food and Wine, Daily Coffee News, T&I Coffee Magazine, Punch Magazine, El Restaurante, Growler, and The Milwaukee Journal Sentinel amongst many others, and twice on the Emmy Nominated PBS program “Wisconsin Foodie”. In addition to his work with Discourse, Ryan is an in demand consultant whose past and current clients include some of the industries biggest

names, such as Pacific Foods, Hollander Chocolate, Proper Syrup, Espro, and Barfly.



Phuong Tran

In 2002, Phuong Tran took over operations of the café Lava Java in Ridgefield, Wash.; a few years later, she became an internationally known specialty coffee professional.

In 2005, Phuong won the U.S. Barista Championship (USBC), then placed seventh at the 2005 World Barista Championship. Her competition success transformed her life—and her industry persona—as she went from Northwest café owner to owner who also happens to be a national barista champion. But while she gained more public recognition, Phuong never stopped focusing on her core business of Lava Java, and it’s remained a go-to in Ridgefield.





PRODUCT CODE	BRAND	PRODUCT DESCRIPTION	PACK SIZE	NUTRITIONAL CLAIMS
4292	Barista Series™	Soy Original	12 / 32 oz	Dairy Free, Vegan, 5g of Protein per Serving, Gluten Free, Kosher, Plant Based
4294	Barista Series™	Soy Vanilla	12 / 32 oz	Dairy Free, Vegan, 5g of Protein per Serving, Gluten Free, Kosher, Plant Based
4312	Barista Series™	Almond Original	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based
4313	Barista Series™	Coconut	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based
4319	Barista Series™	Almond Unsweetened	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based, Carrageenan Free
4320	Barista Series™	Oat	12 / 32 oz	Dairy Free, Vegan, Soy Free, Sweetened with Oats, 4g of Protein per Serving, Kosher, Carrageenan Free
4325	Barista Series™	Hemp	12 / 32 oz	Dairy Free, Vegan, Soy Free, 4g of Protein per Serving, High in Calcium, Good source of Iron, Kosher, Carrageenan Free, Plant Based, No Added Oils

CASE DIMENSIONS: 8.85" H x 14.7" L x 7.9" W

SHELF LIFE: 12 months

*Convenient 32 aseptic, shelf-stable packaging
No refrigeration required (until opened)*

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