got mik? got mik? sumer drinks



ABOUT HEATHER PERRY

Heather Perry discovered her love for java more than a decade ago. This renowned barista began her coffee career at the tender age of 11 by washing dishes and sweeping floors in her parent's coffeehouse. At 15, Heather worked behind the espresso machine and used her creativity to experiment with different drinks and make them her own.

Years of dedication to her craft paid off. Perry has been named United States Barista Champion in 2003 and 2007, plus a Western Region Champion in 2004, 2005, 2006 and 2007. She has also appeared on many TV shows including *What's Hot What's Cool* on the Food Network and *BIG* on the Discovery Channel where her name was put in the Guinness Book of World Records for building the worlds largest espresso machine.

Perry is currently the Director of Training and Consulting at the Coffee Klatch. She also recently established the Heather Perry's Best Barista Training. She graduated from Cal Poly Pomona with a degree in International Business and Marketing.

SRED VELVET FRAPPE

2 oz espresso or strongly brewed coffee
5 oz milk
1 tbsp cocoa
1 oz red food coloring
2 scoops vanilla ice cream
1 cup ice
whipped cream to taste

Combine espresso and cocoa, stirring until cocoa is dissolved. Put mixture in blender along with ice cream, ice, milk, and food coloring. Blend until smooth. Pour into tall glasses and top with whipped cream.

RED VELVET FRAPPE for kids

tbsp cocoa
 oz hot water
 oz milk
 oz red food coloring
 scoops vanilla ice cream
 cup ice
 whipped cream to taste

Combine cocoa with 1 ounce hot water, stirring until cocoa is dissolved. Put mixture in blender along with ice cream, ice, milk and food coloring. Blend until smooth. Pour into tall glasses and top with whipped cream.

got milk?



RED VELVET FRAPPE



TIRAMISU SHAKE

TIRAMISU SHAKE

2 oz espresso or strongly brewed coffee 5 oz milk 3 scoops vanilla ice cream 1 tbsp Mascarpone or cream cheese cocoa for dusting whipped cream to taste

Place espresso in blender followed by milk to help cool the espresson down. Add Mascarpone cheese and vanilla ice cream and blend until smooth. Pour into a tall glass, stopping at the 1/3 point and putting a layer of whipped cream. Add more shake and finish with whipped cream and a dust of cocoa. The perfect Italian treat!



got milk?

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2 oz espresso or strongly brewed coffee 8 oz milk ½ vanilla bean, stripped 1 orange zest ½ oz simple syrup 2 cups ice

Fill a 16 ounce cup with ice. Then in a separate cup, place stripped vanilla bean, orange peel and simple syrup. Pour espresso on top of those ingredients and allow to steep for 2 minutes. Add milk and pour over ice.



10 oz milk ¹/₂ vanilla bean, stripped 1 orange zest 2 oz orange juice 1 oz simple syrup 2 cups ice

Fill a 16 ounce cup with ice. Then in a separate cup, place stripped vanilla bean, orange peel and simple syrup. Pour your fresh orange juice on top of those ingredients and mix. Add milk and pour over ice.

MONEY BEE LATTE

2 oz espresso or strongly brewed coffee 8 oz milk 1⁄2 vanilla bean, stripped 1 tbsp honey

Lace a 16 ounce cup with ½ of the honey. Then in a separate cup, place vanilla bean and the remainder of the honey. Add fresh espresso on top of those ingredients and allow to steep for 1 minute. Add milk and pour over ice.

HONEY BEE LATTE for kids

10 oz milk 1⁄2 vanilla bean, stripped 1 tbsp honey 2 oz hot water

Lace a 16 ounce cup with ½ of the honey. Then in a separate cup, place vanilla bean and the remainder of the honey. Add some hot water on top of those ingredients and allow to steep for 1 minute. Add milk and pour over ice.

COOLING COCONUT CREAM



SCOOLING COCONUT CREAM

2 oz espresso or strongly brewed coffee
3 oz milk
3 oz coconut milk
1 oz simple syrup
2 cups ice

Combine espresso and simple syrup and pour over one cup of ice. Next, combine coconut milk and milk and pour over rest of ice onto espresso. Pour slowly enough to keep the layers separate.

COOLING COCONUT CREAM for kids

1 oz simple syrup 3 oz milk 3 oz coconut milk 2 cups ice

Pour simple syrup over one cup of ice. Next, combine coconut milk and milk and pour over rest of ice onto simple syrup. Pour slowly enough to keep the layers separate.

BANANA FOSTERS FRAPPE

- 2 oz espresso or strongly brewed coffee 5 oz milk 1 tsp butter ¼ cup brown sugar 1 banana
- 1 scoop vanilla ice cream
- 1 cup ice

Mix espresso, butter and brown sugar until they are thoroughly combined. Put in blender and add remaining ingredients. Blend until smooth and creamy. Top with whipped cream, a sprinkle of brown sugar and a slice of banana.

BANANA FOSTERS FRAPPE for kids

5 oz milk 1 tsp butter ¼ cup brown sugar 2 oz hot water 1 banana 2 scoops vanilla ice cream 1 cup ice

Mix hot water, butter and brown sugar until they are thoroughly combined. Put in blender and add remaining ingredients. Blend until smooth and creamy and pour into 16 ounce cup. Top with whipped cream, a sprinkle of brown sugar and a slice of banana.

BANANA FOSTERS FRAPPE



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PB&J FRAPPE ~ PEANUT BUTTER & JAVA

2 oz espresso or strongly brewed coffee6 oz milk2 tbsp peanut butter2 Nutter Butter cookies, crumbled2 cups ice

Place all ingredients in blender and blend until smooth. Pour into glass and top with whipped cream and Nutter Butter cookie crumbles.

PB&J FRAPPE ~ PEANUT BUTTER & JELLY for kids

6 oz milk 2 tbsp peanut butter 4 tbsp jelly 2 Nutter Butter cookies, crumbled 2 cups ice

To make the sauce, put 3 tablespoons of jelly in a saucepan with 1 tablespoon of water and allow the jelly to melt down. Place all other ingredients in blender and blend until smooth. Lace your cup with the jelly sauce. Pour the drink into glass and top with whipped cream, crumbled Nutter Butter cookies and the rest of the jelly sauce.

SICED CHAI LATTE

2 tbsp Chai tea, loose leaf
2 tbsp brown sugar
1 oz agave syrup
½ vanilla bean, stripped
6 oz hot water
6 oz milk
16 oz cup, filled ¾ with ice

Combine Chai, brown sugar, agave syrup, vanilla bean and hot water and allow to steep for 15 minutes. Strain mixture and allow to cool for another 10 minutes. Once cool, combine equal parts chai concentrate and milk and pour over ice for a spicy and refreshing summer drink.

🤊 EARL GREY TEA LATTE

2 tbsp Earl Grey tea, loose leaf
6 oz milk
3 tbsp sugar
2 strips lemon zest
6 oz hot water
16 oz cup, filled ¾ with ice

Combine Earl Grey tea, sugar, 1 strip of lemon zest and hot water and allow to steep for 15 minutes. Then strain mixture and allow to cool for another 10 minutes. Once cool, combine equal parts Earl Grey concentrate and milk, pour over ice and spritz with remaining lemon zest for a refreshing summer drink.

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