

RECIPES

IN-STEAD
OF ...

NEW!

for professional
CAPPUCCINO
and tasty
DRINKS



**HAZELNUT
OAT**

**NOCCIOLA
AVENA**

BARISTA

PERFECT FOAM



FOR LATTE ART



SHAKE WELL



NATURALLY LACTOSE-FREE



INSTEAD

OF ...

INDEX

Cocktails

- Nutty Espresso Martini
- Hazel's Bliss
- Nocciola Colada
- Nut Spiced Rum Shake
- Coco Nut Punch

Cold drinks

- Hazelnut Affogato
- Creamy Hazelnut Shake
- Blue Iced Nut
- Golden Hazelnut

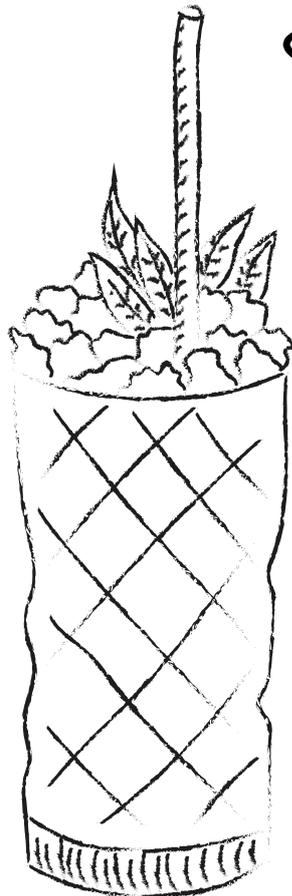
Hot drinks

- Hazelnut Dirty Chai
- Hazelnut Mocha
- Salted Caramel Nut

INSTEAD

OF

COCKTAILS



NUTTY ESPRESSO MARTINI

*A cocktail bar classic with a
creamy, nutty upgrade.*

Ingredients:

- 40 ml vodka
- 1 espresso
- 40 ml hazelnut drink
- 1 tsp maple syrup
- Ice



Preparation:

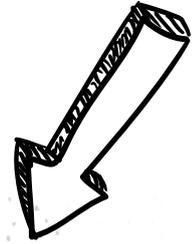
- Shake all ingredients vigorously with ice and strain into a chilled martini glass.
- Garnish with 3 coffee beans.

The hazelnut drink softens the coffee's bitterness and adds a smooth texture.



HAZEL'S

BLISS



Chilled, creamy, and straight-up delicious – the kind of drink that ends your night on a high.

Ingredients:

- 100 ml Baileys Original Irish Cream
- 200 ml Instead Of hazelnut drink
- 20 g hazelnut spread (or melted dark chocolate)
- 20 g toasted hazelnuts, chopped
- 1 ripe banana, chopped
- Ice cubes
- Crushed peanuts for garnish



Preparation:

- Start by decorating the rim of a cocktail glass: dip it in the hazelnut spread, then into the chopped hazelnuts. Set aside.
- In a blender, combine Baileys, hazelnut drink, banana and a generous handful of ice. Blend until smooth and creamy.
- Pour into the prepared glass and top with crushed peanuts for a crunchy finish.
- Serve with a straw or sip it slowly—every mouthful is a mix of sweetness, creaminess, and crunch.



NUT COLADA

*A classic Piña Colada
with a nutty, crunchy
twist.*

Ingredients:

- 40 ml white rum
- 20 ml dark rum
- 80 ml chilled hazelnut drink
- 40 ml pineapple juice
- Ice
- Shredded coconut for garnish

Preparation:

Shake all ingredients with ice and serve in a tiki or tall glass. Garnish with shredded coconut and a slice of pineapple.



NUT SPICED RUM SHAKE

*A frozen spiced cocktail with
tropical vibes.*

Ingredients:

- 40 ml spiced rum (like Captain Morgan)
- 100 ml hazelnut drink
- 1 frozen banana
- A pinch of cinnamon
- Crushed ice

Preparation:

Blend all ingredients until thick and creamy. Serve in a tiki or tall glass, topped with a dash of cinnamon and a slice of caramelized banana.



COCO NUT PUNCH

*A sweet and refreshing
combo—ideal for
summer*

Ingredients:

- 30 ml white rum
- 20 ml coconut liqueur (like Malibu)
- 100 ml hazelnut drink
- Ice
- Coconut flakes for garnish

Preparation:

Shake with ice and serve in a tall glass, garnished with coconut flakes along the rim.

Super tropical, without any acidic juices!



INSTEAD
OF ...

cold





HAZELNUT

AFFOGATO

*A quick, irresistible coffee
shop-style dessert.*

Ingredients:

- 1 scoop of plant-based vanilla ice cream
- 50 ml of chilled Instead Of hazelnut drink
- 1 hot espresso
- Ice cubes

Preparation:

Put the ice cubes in a tall glass. Pour the hazelnut drink add one scoop of vanilla ice cream and pour hot espresso over it.

CREAMY HAZELNUT SHAKE

*Still tasty while plant
based*

Ingredients:

- 200 ml of chilled Instead Of hazelnut drink
- 1 frozen banana
- 1 tbsp hulled hemp seeds
- 1 tbsp Instead Of hazelnut spread
- Ice cubes

Preparation:

Blend everything until smooth and creamy. Serve in a tall glass with a dusting of unsweetened cocoa powder on top.



BLUE SPIRULINA NUT

*Fresh, Instagrammable, and
seriously eye-catching.*

Ingredients:

- 150 ml of chilled Instead Of hazelnut drink
- 50 ml of light coconut drink
- 1/2 tsp blue spirulina powder
- Ice
- Maple syrup (optional)

Preparation:

- Mix coconut drink with spirulina until you reach a deeply blue liquid.
- In a glass filled with ice pour your vibrant blue layer made bay coconut drink. (Add maple syrup if you want extra sweetness.)
- Froth the hazelnut drink using a French press.
- Gently pour the hazelnut drink on top to create a layered look.

 **Total wow factor – made for social media stories.**



GOLDEN HAZELNUT

Anti-inflammatory, aromatic - the summer edition of the golden latte.

Ingredients:

- 180 ml of chilled Instead Of hazelnut drink
- 1 tsp turmeric powder
- A pinch of black pepper (to activate the turmeric)
- 1 tsp coconut or maple syrup
- Ice

Preparation:

Mix the turmeric, pepper, and syrup into the hazelnut drink. Shake with ice and serve with a dried orange slice or a cinnamon stick as garnish.

INSTEAD
OF ...

HOT DRINKS



PRODUCT OF ITALY



HAZELNUT

DIRTY CHAI

A spiced, aromatic twist for those who love bold flavors.

Ingredients:

- 120 ml hot Instead Of hazelnut drink
- 60 ml chai tea
- 1 espresso
- Ground cinnamon and nutmeg for garnish

Preparation:

Heat the hazelnut drink. Mix it with your chai and pour the espresso. Serve with a sprinkle of cinnamon and nutmeg on top.



HAZELNUT

MOCHA

**A cozy classic, reimagined with
Instead Of.**

Ingredients:

- 150 ml hot Instead Of hazelnut drink
- 1 espresso
- 1 tbsp melted dark chocolate or chocolate syrup
- Plant-based whipped cream

Preparation:

Mix the melted chocolate with the espresso, then pour in the hot hazelnut drink. Top with whipped cream and a dusting of cocoa powder if desired.

SALTED CARAMEL NUT

The ultimate warm hug for autumn days

Ingredients:

- 180 ml hot Instead Of hazelnut drink
- 1 tsp salted caramel syrup
- Plant-based whipped cream (optional)
- Pinch of sea salt flakes for garnish

Preparation:

Warm the hazelnut drink, stir in the salted caramel, and mix well. Serve with a swirl of plant-based whipped cream and a pinch of flaky salt on top.