

# 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 ...

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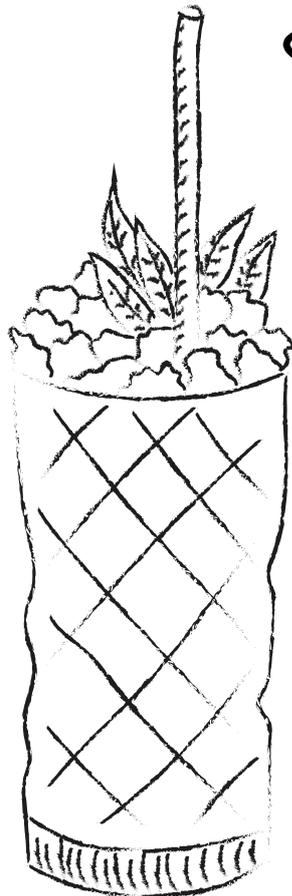
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INSTEAD

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:

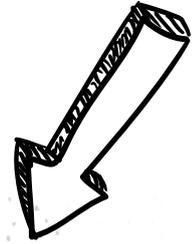
- Shake all ingredients vigorously with ice and strain into a chilled martini glass.
- Garnish with 3 coffee beans.

**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 by 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.