



THE DRINKS OF THE WORLD LATTE ART CHAMPION

**CARMEN CLEMENTE**

Two 100% Italian excellences in the world of coffee!

## COLD DRINKS

FOR ALL YOUR PREPARATIONS  
OF COLD DRINKS WITH SIPHON,  
THE RESULT WILL BE ALWAYS EXCELLENT  
IN ANY DIFFERENT FLAVOUR!



[www.orasivegetale.it/en/orasibarista](http://www.orasivegetale.it/en/orasibarista)



**OraSi**  
Barista

## PREPARATIONS BY THE BOOK

DO YOU WANT TO OBTAIN THE BEST FROM ORASI BARISTA DRINKS?  
FOLLOW OUR ADVICES!



# ORASÌ BARISTA SECRETS

The OraSi Barista line has a recipe **specially designed for the world of food service**: for instance, it can be used in professional coffee machines with steam lance.

Every drink is prepared with a right balance between fat and protein content and with **selected high-quality raw materials**, to guarantee a unique and harmonious taste.

Acidity regulators complete the profile of ingredients, allowing to **counteract the acidity of coffee**.

## ADVANTAGES FOR THE BARTENDER

- Thick, gloss cappuccino cream with an ideal microtexture for working
- Plain flavour with sweet notes ideal for pairing with coffee
- Long-lasting whipping in the cup
- Intense aroma
- Rich texture

## OraSi Barista HAZELNUT

1L = 8 CUPS   Air: 3 SECONDS   60° C DEGREES

### OraSi advises:

- After blowing air, mix the milk thanks to the vortex obtained using the steam lance.
- Whip the milk first and then extract the coffee.
- The more you heat the product, the more you feel the taste of hazelnut. Max temperature 60° C.
- Position the steam wand at 3 o'clock if positioned to the right, at 9 o'clock if the wand is positioned to the left of the machine.
- For perfect froth, the tip of the wand must be kept on the surface of the beverage.



## OraSi Barista SOY

1L = 7.5 CUPS   Air: 3 SECONDS   55° C DEGREES

### OraSi advises:

- Whip the milk first and then extract the coffee.
- Position the steam wand at 3 o'clock if positioned to the right, at 9 o'clock if the wand is positioned to the left of the machine.
- For perfect froth, the tip of the wand must be kept on the surface of the beverage.



## OraSi Barista OAT

1L = 8.5 CUPS   Air: 3 SECONDS   60° C DEGREES

### OraSi advises:

- Whip the milk first and then extract the coffee.
- Position the steam wand at 3 o'clock if positioned to the right, at 9 o'clock if the wand is positioned to the left of the machine.
- For perfect froth, the tip of the wand must be kept on the surface of the beverage.



## OraSi Barista ALMOND

1L = 8 CUPS   Air: 2 SECONDS   55° C DEGREES

### OraSi advises:

- Extract the coffee first and then whip the milk, the result will be equally great.
- Position the steam wand at 3 o'clock if positioned to the right, at 9 o'clock if the wand is positioned to the left of the machine.
- For perfect froth, the tip of the wand must be kept on the surface of the beverage.



## OraSi Barista COCONUT

1L = 8 CUPS   Air: 2 SECONDS   55° C DEGREES

### OraSi advises:

- To obtain a homogeneous cream you do not need to let it rest.
- Position the steam wand at 3 o'clock if positioned to the right, at 9 o'clock if the wand is positioned to the left of the machine.
- For perfect froth, the tip of the wand must be kept on the surface of the beverage.

Data reported indicate 17g of coffee with 25 seconds of extraction and 35g in the cup.