

flavour. texture. colour.  
**Barista Guide.**

**S I M A R A**

.....  
specialty blends

# METHOD

We put a lot of care and attention into crafting our blends. Just like coffee, the importance of a consistent flavour profile is vital. To achieve a well-balanced, optimal strength drink we have put together our recommended barista guide. See back of packaging for recipe, you may choose to alter these recipes slightly.

## 01

### LATTE ART

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Place 5g / 1 Tsp powder into a cup, add 30ml hot water, whisk into a smooth texture to form your base.  
add steamed milk and create latte art.

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## 02

### FULL COLOUR

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Steam 180ml milk and 5g / 1 Tsp powder together, which will achieve better texture and flavour.  
[This will not affect your espresso machine].

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## 03

### ICED COLD LATTE

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Place 5g / 1 Tsp powder into a cup, add 30ml hot water, whisk into a smooth texture to form your base. Pour base into glass and fill 3/4 with cold milk & top with ice.

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**\*\* tip: to enhance the flavour, add extra powder to base**