



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



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

NEW



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.



OraSi Barista SOY

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

OraSi advises:

- whip the milk first and then extract the coffee.



OraSi Barista OAT

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

OraSi advises:

- whip the milk first and then extract the coffee.



OraSi Barista ALMOND

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

OraSi advises:

- whip the milk first and then extract the coffee, the result will be equally great.



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.

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