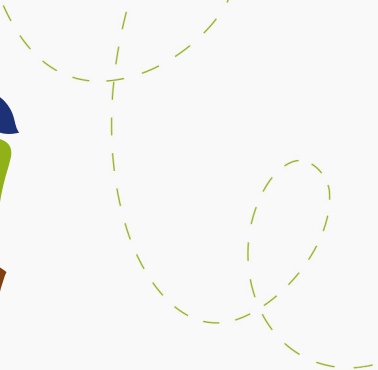




OraSi Barista



PREPARATIONS BY THE BOOK

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



ORASÌ BARISTA SECRETS

The OraSì 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

OraSì Barista HAZELNUT



1L = 8 CUPS



Air: 3 SECONDS



60° C DEGREES

OraSì 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.



NEW



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.



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!



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