

# The Barista Edit



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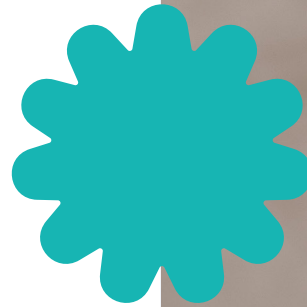
There's nothing quite like the comfort of a barista quality drink made just the way you love it. With this e-book, you'll discover just how simple it can be to enjoy café quality from home.

From Barista tips, silky lattes to decadent hot chocolates and vibrant matcha, you'll find inspiration on every page. So grab your jug, pick your favourite cup, and get ready to foam at home like a pro with So Good Barista milks. Your barista-quality moment starts here.

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# Pistachio Iced Latte



## Ingredients:

- $\frac{3}{4}$  cup (185 mL) So Good™ Barista Almond Milk
- 1 tbsp pistachio paste (adjust to taste)
- 1 shot of decaf espresso, cooled
- Ice cubes

## Method:

1. Combine So Good Barista Almond Milk and pistachio paste in a jug or glass.
2. Use a handheld whisk to blend until smooth, or blend briefly in a blender.
3. Fill a glass with ice.
4. Pour in the espresso.
5. Top with the pistachio almond milk mixture.







# Green Iced Matcha

## Ingredients:

- $\frac{3}{4}$  cup (185 ml) So Good™ Barista Almond Milk
- $\frac{1}{2}$  tsp matcha powder
- 2 tbsp hot water (not boiling)
- Ice cubes

## Method:

1. In a small bowl or jug, whisk the matcha powder with the hot water until fully dissolved and smooth.
2. Add sweetener if using and stir to combine.
3. Fill a glass with ice and pour in the matcha mixture.
4. Add the So Good Barista Almond Milk over the top.

# Why So Good Barista?

Not all plant-based milks are made equal. So Good Barista is specially formulated to be heated and stretched to create a smooth micro foam. It combines well with your preferred brew without splitting, making it a dream to pour. It also performs well in iced drinks for a smooth and creamy mouthfeel.



# Salted Caramel Latte

## Ingredients:

- $\frac{3}{4}$  cup (185 mL) So Good™ Barista Oat Milk
- 1–2 tsp caramel sauce or syrup (adjust to taste)
- 1 shot of decaf espresso
- Pinch of sea salt
- Optional toppings: extra caramel drizzle, a pinch of sea salt

## Method:

### Option 1: Saucepan

1. Add So Good Barista Oat Milk, caramel and salt to a small saucepan.
2. Heat gently over medium heat, whisking until smooth and steaming (do not boil).
3. Pour the espresso into a mug, then top with the caramel milk.
4. Add toppings if desired.

### Option 2: Milk Frother

1. Add So Good Barista Oat Milk, caramel and salt to the milk frother.
2. Heat and froth until smooth.
3. Pour the espresso into a mug, then top with the caramel frothed milk.
4. Finish with a caramel drizzle







## Creating the perfect foam

For a barista quality latte at home, remember it's not about big bubbles, but a smooth, paint-like micro foam that blends beautifully.

No matter how you heat your milk, on the stove top, in the microwave, or with a steaming wand, aim for 55–65°C. This is the sweet spot where plant-based barista milks shine. Any hotter, and the proteins can start to break down, giving you a bubbly or split texture instead of that silky finish.

# Strawberry Matcha

## Ingredients:

- ½ cup frozen strawberries
- ¾ cup (185 mL) So Good™ Barista Oat Milk
- ½ tsp matcha powder
- 2 tbsp hot water (not boiling)
- Ice cubes
- Optional toppings: cold foam, extra strawberry purée, dusting of matcha

## Method:

1. Blend frozen strawberries until smooth to make a purée. Spoon into the bottom of a glass.
2. Fill the glass with ice over the purée.
3. Add So Good Barista Oat Milk over the ice.
4. In a small bowl or jug, whisk the matcha powder with the hot water until smooth and fully dissolved. Add sweetener if using.
5. Gently pour the matcha over the top of the oat milk to create layers.







# Blue Matcha

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## Ingredients:

### Matcha base:

- ½ tsp butterfly pea powder (blue matcha)
- 2 tbsp hot water (not boiling)
- ½–1 tsp maple syrup or agave
- ½–¾ cup **So Good™ Barista Soy Milk** (cold)
- Ice cubes

### Cold foam:

- ¼ cup **So Good™ Barista Soy Milk**
- ½ tsp maple syrup or vanilla extract (optional)

## Method:

### Matcha base:

1. In a small bowl, whisk the butterfly pea powder with the hot water until smooth.
2. Stir in sweetener while warm.
3. Fill a glass about ¾ full with ice. Pour the blue matcha mixture into the glass, then top with cold **So Good Barista Soy Milk**. Stir gently to combine.

### Cold foam:

1. In a milk frother, frothing pitcher, or small blender, add ¼ cup cold **So Good Barista Soy Milk**.
2. Add vanilla or maple syrup if using.
3. Froth until thick and airy (the texture should resemble soft foam or melted ice cream).

### Assemble:

Spoon the cold foam gently over the iced blue matcha.

# The art of the pour

Here's where the magic really happens but be kind to yourself – pro's aren't created overnight! Start your pour from about 5cm above the cup and add just a little splash of milk to get things going.

Give your cup a gentle swirl to mix everything together before you pour again. Then, keep the motion flowing – pour in small circles to blend the milk beautifully.

When your cup is about two-thirds full, bring the jug tip right down close to the centre and tip it forward so the froth glides onto the top... that's the beginning of your heart shape. And don't stress if it's not perfect first go. Latte art takes practice (and plenty of play!).







# Iced Caramel Latte

## Ingredients:

- $\frac{3}{4}$  cup (185 mL) So Good™ Barista Oat Milk
- 1–2 tsp caramel sauce or syrup (adjust to taste)
- 1 shot of decaf espresso, cooled
- Ice cubes
- Optional toppings: cold foam, caramel drizzle

## Method:

1. Combine So Good Barista Oat Milk and caramel sauce in a jug or glass and mix well.
2. Fill a glass with ice.
3. Pour in the espresso.
4. Top with the caramel milk mixture.
5. Drizzle extra caramel sauce on top if desired.



# Hazelnut Hot Chocolate

## Ingredients:

- ¾ cup (185 mL) **So Good™** Barista Almond Milk
- 1 tbsp hazelnut choc spread or paste
- 1 tsp drinking chocolate powder
- Optional toppings: whipped cream, crushed hazelnuts, hazelnut drizzle, a sprinkling of cinnamon or nutmeg

## Method:

### Option 1: Saucepan

1. Pour So Good Barista Almond Milk into a small saucepan and place over medium heat.
2. Add hazelnut spread and drinking chocolate, whisk until smooth and steaming (do not boil).
3. Pour into a mug and add desired toppings.

### Option 2: Milk Frother

1. Pour So Good Barista Almond Milk, hazelnut spread and drinking chocolate into milk jug.
2. Heat with milk frother until warm and smooth.
3. Pour into a mug and top as you like - whipped cream, crushed hazelnuts or a chocolate drizzle.





# Cinnamon Latte

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## Ingredients:

- $\frac{3}{4}$  cup (185 mL) So Good™ Barista Soy Milk
- $\frac{1}{4}$ – $\frac{1}{2}$  tsp ground cinnamon (adjust to taste)
- 1 shot of decaf espresso
- Optional sweetener: maple syrup, honey, or stevia

## Method:

### Option 1: Saucepan

1. Add So Good Barista Soy Milk, cinnamon, and sweetener (if using) to a small saucepan.
2. Heat gently over medium heat, whisking until smooth and steaming (do not boil).
3. Pour the espresso into a mug, then top with the cinnamon milk.

### Option 2: Milk Frother

1. Add So Good Barista Soy Milk, cinnamon, and sweetener (if using) to the milk frother.
2. Heat and froth until smooth.
3. Pour the espresso into a mug, then add the



Coming soon...

**So Good** x **Breville**

Stay tuned for more details.



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If you loved being part of **So Good Foam at Home**, here's your chance to take it to the next level with an In-Store promotion kicking off very soon.





# how good? **So Good**<sup>TM</sup>

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 @Sogoodanz

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