

# COCAYA Plum

WITH COCAYA PREMIUM BROWN

**A tip from Saskia** *Member of the J.J. Darboven purchasing team*



## Ingredients FOR 1 GLASS

## COST PER GLASS

|                                                  |               |
|--------------------------------------------------|---------------|
| 2 tbsp plum jam                                  | 0,20 €        |
| 2 very large pinches of speculoos spice <b>2</b> | 0,10 €        |
| <b>tbsp (35 g) COCAYA Premium Brown*</b>         | 0,36 €        |
| 175 ml water                                     |               |
| <u>Decoration:</u>                               |               |
| 75 ml milk                                       | 0,15 €        |
| 1 teaspoon grated dark chocolate                 | 0,15 €        |
| Cost per jar                                     | 0,96 €        |
| <b>RRP per glass</b>                             | <b>4.50 €</b> |

\* or 1 single-serving stick of COCAYA Premium Brown

## FURTHER variations

Alternatively, COCAYA Premium Organic or COCAYA Premium Melange can also be used for preparation.

### Another variation with alcohol:

Add a dash of port wine to the cocoa and spice mixture! 10 ml of port wine costs approx. 0,10 €.

COCAYA WINTER 2023

## Preparation

Preparation time: approx. 6-7 minutes

1. Mix the plum jam with 1 large pinch of speculoos spice and pour into a glass.
2. Mix COCAYA Premium Brown with hot water and a pinch of speculoos spice. Carefully pour COCAYA over the plum jam using a tablespoon.
3. Serve garnished with frothed milk and shaved chocolate.

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You can find more  
COCAYA recipes  
here:





# COCAYA Red wine drink

WITH COCAYA Premium Dark

**Joachim's favourite**

*Trainer at J.J. Darboven*

## Ingredients FOR 1 GLASS

|                                           |        |
|-------------------------------------------|--------|
| 50 ml cream                               | 0,25 € |
| 50 ml whole milk                          | 0,08 € |
| 100 ml red wine                           | 0,70 € |
| 1 large pinch of gingerbread spice        | 0,05 € |
| <b>2 tbsp (35 g) COCAYA Premium Dark*</b> | 0,33 € |

### Decoration:

|                                                                |        |
|----------------------------------------------------------------|--------|
| 1 dollop of cream from the cream<br>whipper (40 ml)            | 0.25 € |
| 1 tbsp almond crunch or 1 small crumbled<br>Florentine biscuit | 0.20 € |

|                      |               |
|----------------------|---------------|
| Cost per glass       | 1.86 €        |
| <b>RRP per glass</b> | <b>5,90 €</b> |

\* or 1 serving stick of COCAYA Premium Dark

## FURTHER variations

Alternatively, COCAYA Premium Brown or COCAYA Premium Organic can also be used for preparation.

## COST PER GLASS

COCAYA WINTER 2023

## Preparation

*Preparation time: approx. 5 minutes*

1. Pour the cream, milk, red wine and gingerbread spice into a metal jug and stir. Heat using a steam wand or alternatively in a saucepan. Add COCAYA Premium Dark and stir thoroughly.
2. Pour the COCAYA red wine drink into a mug and serve with a dollop of cream and chopped almond crunch or crumbled Florentine.

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# COCAYA meets coconut (vegan)

WITH COCAYA SUPER FINE

**Recommendation from**  
**Kassandra**, member of the J.J.  
Darboven Quality Assurance Team



## Ingredients FOR 1 GLASS

|                                                          |               |
|----------------------------------------------------------|---------------|
| 200 ml coconut drink                                     | 0,60 €        |
| 1 large pinch of grated tonka<br>bean or ground cinnamon | 0,10 €        |
| <b>2 tbsp (35 g) COCAYA Super Fine</b>                   | <b>0,24 €</b> |

### Garnish

|                                                     |        |
|-----------------------------------------------------|--------|
| 1 vegan cream puff from the<br>cream siphon (40 ml) | 0,40 € |
| 1 tsp crumbled vegan<br>coconut cookies             | 0,10 € |
| 1 teaspoon dried raspberry crumbs                   | 0,20 € |

|                      |               |
|----------------------|---------------|
| Cost per glass       | 1,64 €        |
| <b>RRP per glass</b> | <b>5,30 €</b> |

## COST PER GLASS

COCAYA WINTER 2023

## Preparation

Preparation time: approx. 5 minutes

1. Mix coconut drink and grated tonka bean or cinnamon in a metal jug and heat with a steam wand. Add COCAYA Super Fine and stir thoroughly. Alternatively, all ingredients (coconut drink, grated tonka bean or cinnamon, COCAYA Super Fine) can be mixed and heated in a saucepan.
2. Pour the COCAYA drink into a mug and serve decorated with a vegan cream topping, vegan coconut cookie crumbs and dried raspberry crumbs.

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