



National Winner
CREATED BY ALEX POND

SPICED SAFFRON SYRUP

INGREDIENTS

1 liter water
20 g allspice
40 g honey
2 g saffron
1 g sea salt
Pure orange extract

DIRECTIONS

Combine all ingredients except orange extract in a pot and simmer for 1 hour, after which liquid should have reduced by 1/3 -1/2. Add orange extract to taste. Strain and set aside. Syrup will last in the fridge for about 1 week.

NATIONAL WINNER

INGREDIENTS

Pacific Foods Barista Series Unsweetened Almond
1 double espresso
20 g Spiced Saffron Syrup
Nutmeg
Saffron powder

DIRECTIONS

Coffee used
Your choice of coffees from the CoE National Winner Program

Brew method
Espresso

Add 20 g of syrup to an 8-ounce latte bowl. Pull espresso directly on top of syrup. Steam Pacific Foods Barista Series Unsweetened Almond. Dust the top of the espresso and syrup with a small amount of the saffron powder and nutmeg. Pour the steamed Unsweetened Almond into the bowl. The saffron powder should help you create amazing latte art.