



*Simbang Gabi*  
CREATED BY SELINA VIGUERA

**MILK INFUSION**

INGREDIENTS

50 g Pacific Foods  
Barista Series Oat  
  
150 g Pacific Foods  
Barista Series Coconut  
  
Trader Joe's  
Unsweetened  
Coconut Chips  
  
Cinnamon sticks

DIRECTIONS

Mix 3 parts coconut milk to 1 part oat milk, to add body to the milk. To highlight the flavor of coconut in the milk, roast a desired amount of coconut chips in a pan, along with a desired amount of cinnamon. We used about 3 tablespoons coconut chips and 1 cinnamon stick, broken in half. Add roasted coconut chips and cinnamon to milk and allow to infuse for about 10 minutes.

**SIMBANG GABI**

INGREDIENTS

18 g dose, 36 g yield,  
28-30 second  
extraction time  
  
Milk Infusion  
  
5 g Wholesome Organic  
Coconut Palm Sugar  
  
1/8 tsp Ground  
cinnamon

DIRECTIONS

*Coffee used*  
Blue Bottle Coffee's Guatemala  
Santa Rosa, Finca Santa Ana  
  
*Brew method*  
Espresso  
  
Pull espresso directly over  
sugar and cinnamon, stir  
thoroughly. Steam milk  
infusion to 140°F and strain.  
Combine milk and espresso.  
Garnish with ground  
cinnamon or a whole  
cinnamon stick!