

**B L E N D ~~S~~ M I T H S**

D R I N K M A K E R S

**DOSING GUIDE**

## **Dosing**

We put a lot of care and attention into blending our drinks ready for baristas to make. But just like coffee, the importance of dosing correctly can't be underestimated.

To achieve a well-balanced, optimal strength drink and get the best out of the Blendsmiths range, we have put together a recommended dosing guide.

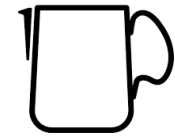
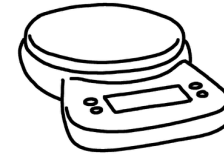
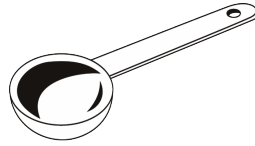
This is only guide; every café has different customers and you may or may not choose to alter these recipes slightly.

## **Serving**

There are two ways of making Blendsmiths hot to consider.

1. Steam milk and powder together (Achieves better consistency, texture and contrary to belief, this does not affect the machine steam wand)
2. Drop the powder into a cup, add a little hot water and stir into a paste. Add steamed milk.  
(Recommended when you have some time to add latte art)

**BLENDSMITHS**  
DRINKMAKERS



CUP SIZE

TEASPOON

WEIGHT

MILK

TURMERIC LATTE

6 oz

2

11g

170g

BEETROOT LATTE

8 oz

2 ½

13.75g

226g

CHAI LATTE

10 oz

3

16.5g

283g

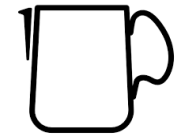
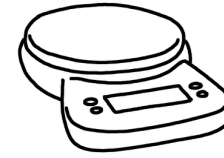
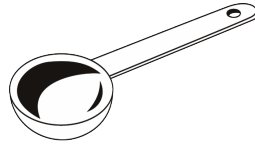
12 oz

3 ½

19.5g

340g

**BLENDSMITHS**  
DRINKMAKERS



CUP SIZE

TEASPOON

WEIGHT

MILK

MATCHA LATTE

6 oz

1 1/2

8.25g

170g

8 oz

2

11g

226g

10 oz

2 1/2

13.75g

283g

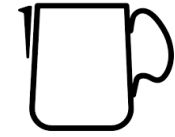
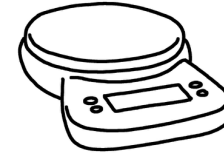
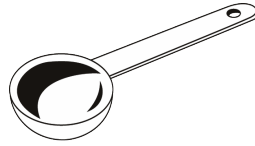
12 oz

3

16.5g

340g

**BLENDSMITHS**  
DRINKMAKERS



CUP SIZE

TEASPOON

WEIGHT

MILK

35% & 51%

CHOCOLATES

6 oz

4

22g

170g

8 oz

5

27.5g

226g

10 oz

6

33g

283g

12 oz

7

38.5g

340g

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