SEVEN & ME

Starting Your Coffee Journey

10 Easy Recipes To Make At Home

Oreo Mocha

HOT

Ingredients

Espresso
200ml Full Cream Milk
1 tbsp. Chocolate Sauce
3 pc Oreo Cookies

Steps

-Start by preparing espresso
-Add the milk into the frother
-Choose hot cappuccino mode on your Seven&me
-Crush 2 Oreo cookies and mix in a tablespoon of chocolate sauce
-Add the chocolate cookie mixture into the cup
-Pour in milk froth and then espresso
-Garnish with a cookie

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Caramel Rooibos Iced Latte

ICED

Ingredients

12g Redpresso Rooibos
2 tbsp. Caramel Syrup
200ml Milk
2/3 Cup of Ice

Steps

-Brew a rooibos shot with the moka pot
- Add ice to a tall glass and pour in milk
-Add 2 tablespoons of caramel sauce and mix well
-Pour in freshly brewed rooibos shot

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Hot Chocolate

HOT

Ingredients

200ml Full cream milk

1 tbsp. Cocoa Powder

1 tbsp. Nutella

Marshmallows

Steps

-Add all the ingredients into the milk frother

-Choose hot froth mode

-3 min later pour hot chocolate into the cup

-Garnish with some marshmallows

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Dalgona Coffee

ICED

Ingredients

30ml Water

5g Sugar

5g Instant Coffee

200ml Milk

2/3 Cup of Ice

Steps

-Add water, sugar and instant coffee into the milk frother

-Choose cold froth mode on your Sev-en&me

-Stop the device once the dalgona is thick enough (approx 30 seconds)

-Add ice cubes and cold milk into the glass

-Top with whipped coffee and serve immediately

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Iced Matcha Latte

ICED

Ingredients

50ml Whipping Cream
1 tbsp. Matcha Powder
1 tbsp. Powdered Sugar
150ml Milk
1/3 Cup of Ice

Steps

-Add whipping cream, matcha and sugar into the milk frother
-Choose cold froth mode, froth until the mixture is thick
-Brew an espresso
-Add ice cubes and milk into the glass
-Gently pour in an espresso
-Top with the cream matcha mixture
Garnish with some marshmallows or cookies

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Cinnamon Honey Latte

HOT

Ingredients

Espresso

200ml Full Cream Milk

1 tbsp. Honey

A Pinch of Cinnamon

Steps

-Brew an espresso and froth milk

-Add 1 tablespoon of honey into the glass

-Pour in milk froth then gently pour in espresso

-Top it off with a little sprinkle of cinnamon

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Soy Milk Honeycomb Latte

ICED

Ingredients

150ml Soy Milk
Espresso
Honeycomb
2/3 Cup of Ice

Steps

-Brew an espresso
-Add ice to a glass and pour in soy milk
-Adorn with a piece of honeycomb on a decorative toothpick
-Gently pour an espresso on the honeycomb

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Easy Chai Latte

HOT

Ingredients

12g Lipton Tea

150 ml Full Cream Milk

1/4 tsp. ground cinnamon

1/8 tsp. ground ginger

2 tsp. maple syrup

Steps

-Fill the funnel with 12g of Lipton tea

-Combine the spices, mable syrup and milk in the frother

-Choose the latte mode

-Pour the milk mix in the glass

-Add a tea espresso shot in

-Garnish with some cinnamon

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Cookie Cup

HOT

Ingredients

60g Unsalted Butter (Room Temp)

40g Brown Sugar

1 Egg

130g Flour

40g Oats

100g Dark Chocolate

Steps

-Preheat oven to 180 degrees.

-Beat butter and sugars on med-high until pale and fluffy

-Add an egg and beat until combined

-Add flour and mix until combined. Fold in oats.

-Form the cookie cups inside the molds

-Bake for 30 minutes until the cookies start to brown

-Remove from the oven, and let cool completely

-Melt the chocolate, and then pour it into the well of each cookie

Once the chocolate is set, use Seven&me to make cappuccino

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Sparkling Orange Coffee

ICED

Ingredients

1 Orange

150 ml Sparkling Water

Espresso

2/3 Cup of Ice

Steps

-Add ice to a tall glass and juice ½ of the orange in it

-Pour in sparkling water and an espresso shot

-Stir lightly to combine and enjoy

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