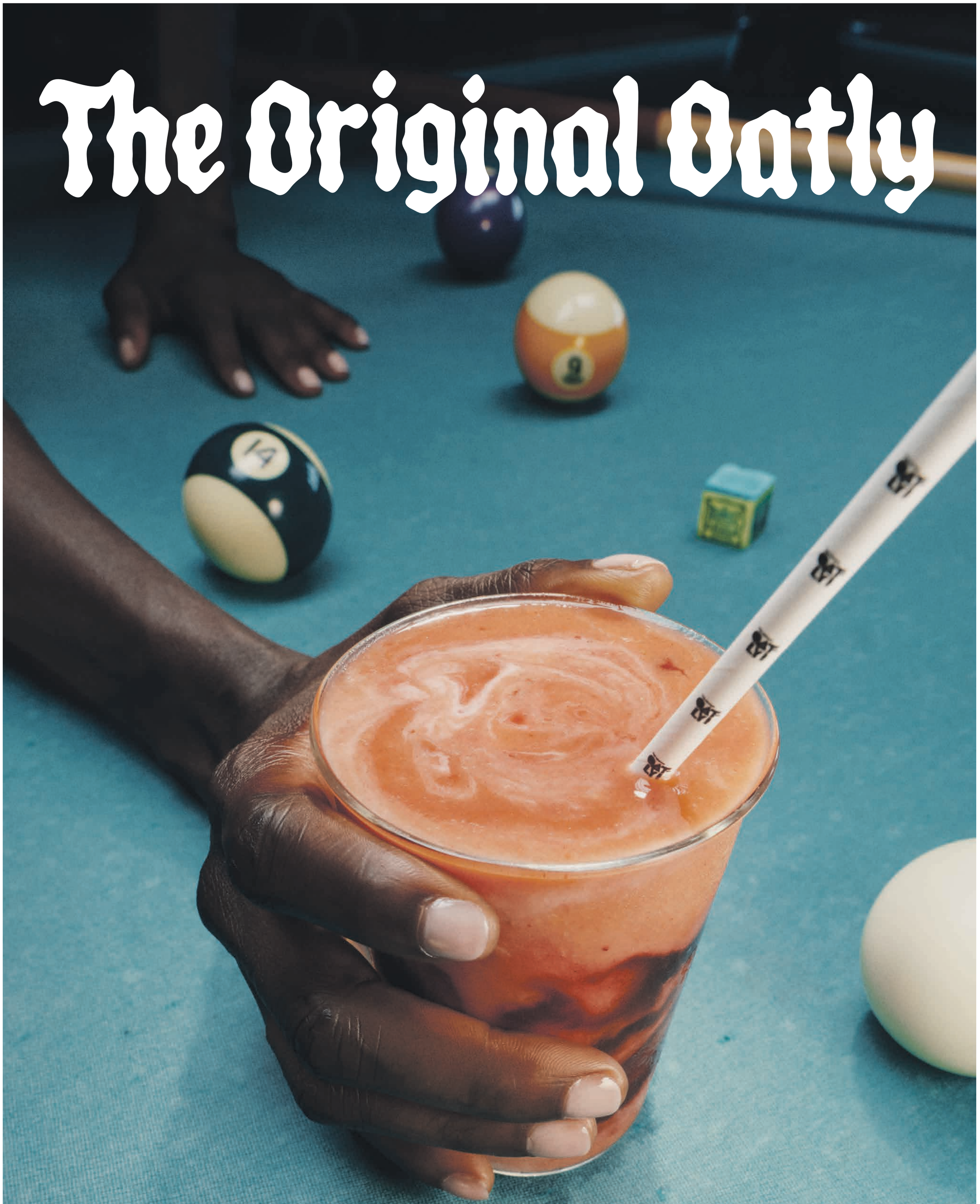
The Original Oatly



Cook Book Vol.4

BUCKLE UP! BEVERAGE CULTURE IS MOVING WITH WHAT SEEMS TO BE A NEWFOUND CURIOSITY AND CONFIDENCE NONE OF US REALLY SAW COMING. ARE YOU OVER THE PAST YEAR'S WHIRLWIND OF NEVER-HEARD-OF-BEFORE-INGREDIENT LATTES? WHILE FOAM-TOPPED, MULTICOLOURED MATCHAS ARE NOW FOUND AT YOUR LOCAL CORNER SHOP, EXPECTATIONS ARE GETTING HIGHER. THE MAIN SHIFT IS HAPPENING THANKS TO THE EVER-GROWING WELLNESS BOOM. YOU'VE NOTICED IT TOO, RIGHT? THE SOBER-CURIOUS, LOW-CAFFEINATED CROWD DEMANDS EXPERIENCES WORTHY OF THEIR SOCIAL MEDIA PRESENCE, AND THE WELLNESS MOVEMENT IS DEFINITELY OPENING THE DOORS TO NEW FLAVOUR EXPLORATION. THERE'S MORE ABOUT THAT IN THE FOLLOWING PAGES, BECAUSE THIS PARTICULAR TEXT IS COMING TO AN END — AND A NEW TASTE WORLD ORDER OF SLEEPY KIWIS, ORCHARD ELIXIRS AND COCONUT PANDAN CLOUDS AWAITS.

TOBY WEEDON
BEVERAGE DEVELOPMENT DIRECTOR, OATLY



Jujube Matcha (p. 4)



SAFFRON & ORANGE SHAKEN ESPRESSO

SKILL LEVEL: 2/5
TRENDS: Mouthfeel, global flavour exchange

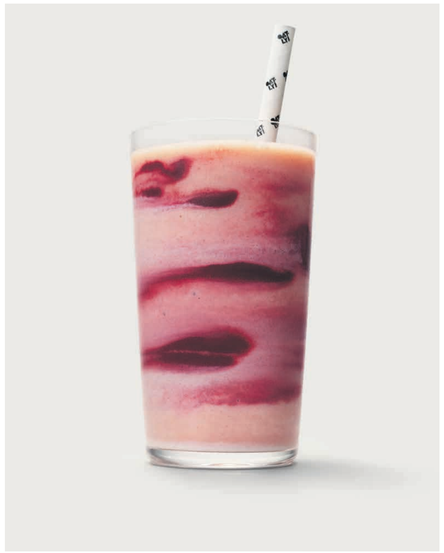
INGREDIENTS
150 ml Oatly Barista Edition
1 double espresso
25 ml orange juice
0.1 g clove ground (small pinch)
100 g ice
Saffron syrup (7 portions)
- 0.1 g saffron
- 100 ml water
- 75 g sugar

TOOLS
Glass
Shaker
Pestle and mortar
Pan and hob

METHOD
For the saffron syrup:
1. Grind the saffron strands with a pestle and mortar
2. Add an ice cube to the ground saffron and leave to melt
3. Add sugar and water to a pan
4. Bring to a boil, stirring to dissolve the sugar
5. Add the saffron water and stir
6. Remove from the heat
7. Store refrigerated

For the drink:
1. Add double espresso, orange juice, ground clove, 20 ml saffron syrup and ice to a shaker
2. Shake for 10–20 seconds
3. Pour into a glass
4. Top with Oatly Barista Edition

NOTE: We recommend a natural Brazilian coffee for this one, to give some funkiness but keep the acidity low.



PINK COCO SMOOTHIE

SKILL LEVEL: 1/5
TRENDS: Beyond coffee and matcha

INGREDIENTS
Smoothie mix
- 200 ml Oatly Barista Edition Coconut Flavour
- 50 g frozen strawberries
- 50 g frozen mangoes
- 2 tsp avocado oil
- Pinch of salt
- 10 g agave syrup (optional)
- 100 g ice

Drizzles
- 1 g beetroot powder in 5 ml Oatly Barista Edition Coconut Flavour
- 10 ml Oatly Cold Foam or coconut cream

TOOLS
Glass
Whisk
Spoon
Blender

METHOD
For the drizzles:
1. Mix the beetroot powder into 5 ml of Oatly Barista Edition Coconut Flavour, then set aside

For the drink:
1. Blend all the smoothie ingredients together until smooth
2. Pour the Oatly Cold Foam or coconut cream into a glass
3. Using the back of a spoon, swipe the beetroot mix around the inside of the glass
4. Pour the blended smoothie mixture into the glass to serve



ORCHARD ELIXIR

SKILL LEVEL: 5/5
TRENDS: Beyond coffee and matcha, apothecary revival

INGREDIENTS
110 ml Oatly Barista Edition
10 g assam tea
100 ml boiling water
40 g agave syrup
80 ml verjus or 1 g malic acid
50 ml apple juice
50 g roasted chestnuts
Ice

TOOLS
Glass
Blender
Spoon
Coffee dripper and paper filters

METHOD
1. Combine the assam tea, agave syrup and boiling water in a blender jug
2. Stir well and leave to sit for 1 minute
3. Add verjus or malic acid, apple juice and the roasted chestnut to the blender jug
4. Blend and then add the Oatly Barista Edition
5. Let it sit for 30 minutes in the freezer to curdle
6. Pass curdled mix through paper coffee filters until the mix is clear (you will have to pass the first cloudy bit through a second time)
7. To serve, pour 125 ml into a glass with ice



JUJUBE MATCHA

SKILL LEVEL: 3/5
TRENDS: Apothecary revival, TCM ingredients, global flavour exchange

INGREDIENTS
150 g Oatly Barista Edition
40 ml cold brewed matcha (see p. 16)
Jujube date syrup (10 portions)
- 25 g jujubes, pitted
- 200 ml hot water
- 100 g rock sugar (or white sugar)
- Pinch of salt
- 1 g Chinese five spice blend

Ice

TOOLS
Glass
Knife
Cutting board
Pan and hob
Blender
Sieve

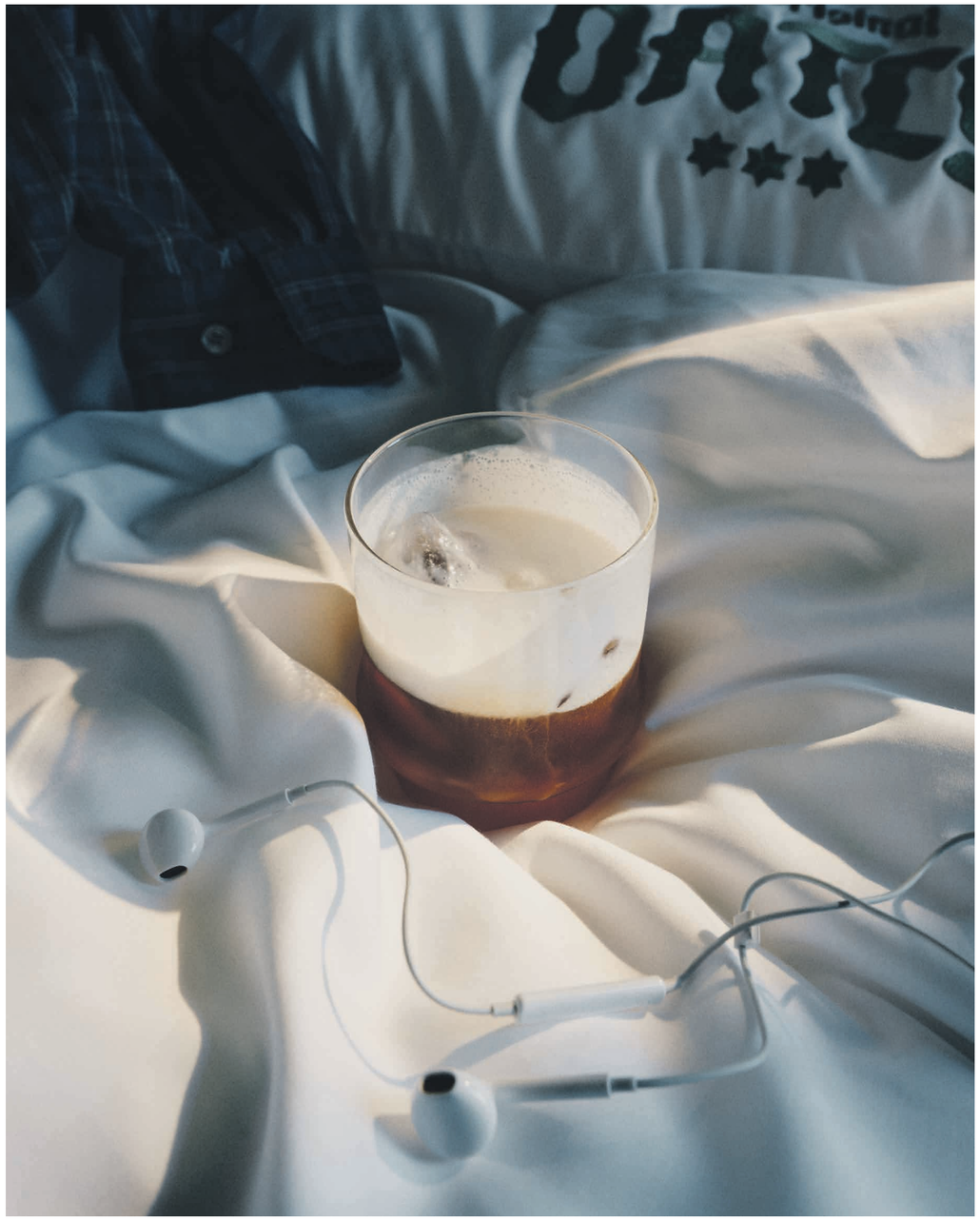
METHOD
For jujube date syrup:
1. Cut the pitted jujubes and soak them in 100 ml of hot water for 10–15 minutes
2. Blend until smooth, then strain to remove bits
3. Dissolve the rock sugar in 100 ml of hot water and add to a pan with the strained jujube liquid
4. Simmer for 2–3 minutes
5. Stir in salt and the five spice blend
6. Store refrigerated

For the drink:
1. Add 20 ml jujube date syrup to a glass
2. Add ice and Oatly Barista Edition
3. Top with cold brewed matcha

NOTE: You'll find dried Chinese red dates aka jujube at almost any Asian supermarket.



Coconut Pandan Cloud (p. 9)



Goji Mont Blanc (p. 12)

The taste of feeling good:

WELLNESS 2.0 ENTERS THE BEVERAGE WORLD

Wellness has moved far beyond green juices and powders. Today, it is shaping the way people think about what they drink and, increasingly, what they want those drinks to taste like.

You don't have to be a full-fledged health expert to stumble upon the rise of well-being and the functional eating and drinking habits that come with it. But, as with everything in life, there is a spectrum when it comes to how much your participation in this movement feels relevant.

While some people are living their best lives, carefully tracking their electrolyte intake and prepping their asses off for an upcoming marathon, others are just at the beginning of their journey. Or, like many of us, exactly where we want to be: in the curious corner of the wellness world, trying the cherry-picked new things and flavours when it suits us.

As the functional health movement continues to tap into beverage culture, it's easier than ever to take part in that exploration. What may have started as an alternative energy trend, with matcha being a strong contender, has now evolved into an apothecary-oriented revival, with people looking to yesteryear for ingredients and techniques our ancestors knew were good for us.

The growing interest in gut health, hydration and traditional medicine is not only a functional evolution but is also laying a foundation for a new flavour landscape. For many years, the flavour profile of a so-called wellness drink had a tendency to take on a lighter, sweeter note, almost as compensation for what it was. Now consumers are becoming more comfortable with bitter, sour, savoury and herbal tastes. We're longing for flavours that feel less predictable, more "grown-up" and more connected to the natural ingredients behind them.

We are no longer accepting a compromise between function and taste. Instead, wellness is becoming a main influence on upcoming flavour trends. Botanical ingredients and taste profiles are taking a leap off the medicine shelf towards our morning drinks, post-workout matcha dates and three o'clock pick-me-ups.

Gut health is cool, fibre is maxxing, we drink our skincare and the next generation of wellness drinks comes with a promise that they won't just make you feel good; they'll guarantee to be something you genuinely want to drink.



RO RODS,
HEAD OF BEVERAGE EXPERIENCE



SLEEPY KIWI

SKILL LEVEL: 2/5
TRENDS: Beyond coffee and matcha, sleep health, apothecary revival, fibre

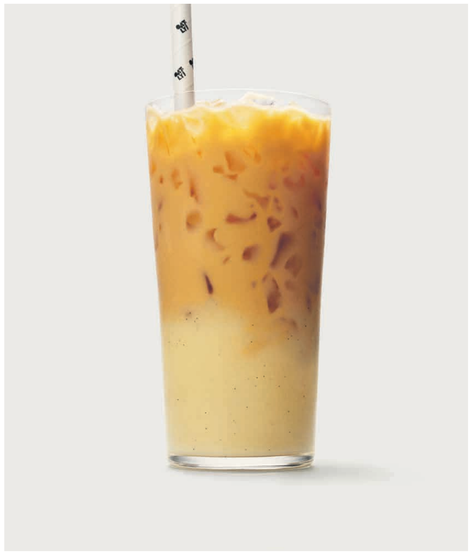
INGREDIENTS
100 ml Oatly Barista Edition
1 peeled and chopped golden kiwi
10 g lavender syrup
30 ml camomile tea concentrate (see p. 9)
Small pinch of salt
100 g ice

TOOLS
Glass
Shaker

METHOD
1. Add all the ingredients to a shaker
2. Shake for 10–20 seconds
3. Pour into a glass and enjoy
4. Off to bed!

NOTE: Some say that kiwi and camomile can help you get a better night's sleep. We're not saying we're those people, but we're also not saying we're going to stop you from drinking this before bedtime.





PANNOAT COTTA THAI TEA ›

SKILL LEVEL: 4/5
TRENDS: Beyond coffee and matcha, mouthfeel

INGREDIENTS
75 ml Oatly Barista Edition
50 ml Thai tea concentrate (see TEA CONCENTRATE recipe)
Coconut pannoat cotta (2 portions)
- 150 ml Oatly Barista Edition Coconut Flavour
- 30 g sugar
- 10 g corn starch
- 2 g vanilla bean paste

Ice

TOOLS
Glass
Pan and hob
Jug
Container

METHOD
For coconut pannoat cotta:
1. Mix sugar and corn starch in a saucepan
2. Add Oatly Barista Edition Coconut Flavour and whisk over a medium heat until it comes to a boil
3. Allow to bubble for 5 seconds
4. Remove from heat and add vanilla bean paste
5. Pour into a container and refrigerate for at least 15 minutes before using

for the drink:
1. Add 75 g of coconut pannoat cotta to a glass
2. Top with ice
3. In a jug, stir together the Thai tea concentrate and Oatly Barista Edition
4. Pour it over the coconut pannoat cotta

TEA CONCENTRATE

INGREDIENTS (ca. 14 portions)
30 g tea (loose leaf)
500 ml hot water
200 g ice

TOOLS
Kettle
Strainer

METHOD
1. Brew the tea in hot water for 8 min
2. Strain out the leaves
3. Dilute with ice
4. Store in the fridge until ready to use

BASE RECIPE

COCONUT PANDAN CLOUD ›

SKILL LEVEL: 2/5
TRENDS: Mouthfeel, apothecary revival, global flavour exchange

INGREDIENTS
150 ml Oatly Barista Edition Coconut Flavour
1 tsp orange blossom water
Double espresso
Pandan cold foam
- 50 ml Oatly Cold Foam
- 5 ml pandan syrup or extract
- Small pinch of sea salt

Ice

TOOLS
Glass
Foaming tool (siphon/electric mini whisk/spindle mixer/blender)

METHOD
1. Fill a glass with ice
2. Add in orange blossom water and Oatly Barista Edition Coconut Flavour to the glass
3. Top with double espresso
4. Foam the pandan cold foam ingredients together using your preferred foaming tool
5. Finish with pandan cold foam

NOTE: We recommend a lighter roast coffee with floral notes for the espresso.





PEAR & HOJICHA SMOOTHIE ›

SKILL LEVEL: 1/5
TRENDS: Beyond coffee and matcha, fibre

INGREDIENTS
Hojicha smoothie mix
- 100 ml Oatly Barista Edition
- 50 g frozen bananas
- 100 g ice
- 3 g hojicha powder
- 5 g chia seeds
- 5–10 g agave syrup

Pear smoothie mix
- 75 ml Oatly Barista Edition
- 35 g avocado
- 70 g pear, skin on, core removed
- 5–10 g agave syrup
- 75 g ice

TOOLS
Glass
Blender

METHOD
1. Blend all hojicha smoothie mix ingredients together and set aside
2. Blend all pear smoothie mix ingredients together
3. Pour both smoothie mixes into a glass at the same time, one from each side



OLIVE SOUR ›

SKILL LEVEL: 2/5
TRENDS: Beyond coffee and matcha, mouthfeel, apothecary revival

INGREDIENTS
3–4 pitted green olives
5 ml olive brine
5 ml lemon juice
25 ml vegetable-forward green juice
(e.g. celery juice or apple and kale juice)
30 ml sparkling water (or substitute with 25 ml gin)
Pinch of sea salt
Olive oil cold foam
- 50 ml Oatly Cold Foam
- 1 g olive oil
- 0.3 g sea salt

Ice

TOOLS
Glass
Fine sieve
Shaker
Muddler
Foaming tool (siphon/electric mini whisk/spindle mixer/blender)

METHOD
1. In a shaker, muddle the olives and brine
2. Add the lemon juice, celery juice, sparkling water and sea salt
3. Shake with lots of ice
4. Fine strain into a glass
5. Foam the olive oil cold foam ingredients together using your preferred foaming tool
6. Gently pour the cold foam over the drink



Salty Plum Chai (p.12)



‹ GOJI MONT BLANC

SKILL LEVEL: 3/5
TRENDS: Mouthfeel, TCM ingredients, global flavour exchange, Mont Blanc

INGREDIENTS
50 g Oatly Cold Foam
Goji berry syrup (6 portions)
- 10 g goji berries
- 50 g white sugar
- 75 ml water

55 ml iced filter coffee (see ICED FILTER COFFEE recipe)
Ice

TOOLS
Glass
Foaming tool (siphon/electric mini whisk/spindle mixer/blender)
Pan and hob
Blender
Sieve

METHOD
For the syrup:
1. Simmer all the ingredients on low heat for 10 minutes
2. Remove from the heat and blend until smooth
3. Strain to remove any large bits and seeds

For the drink:
1. Add ice and 15 ml goji berry syrup to a glass
2. Layer iced filter coffee on top
3. Foam Oatly Cold Foam using your preferred foaming tool
4. Pour cold foam over the drink

NOTE: We recommend a light roast Ethiopian choice of bean for the filtered coffee in this one.

ICED FILTER COFFEE

INGREDIENTS
16 g coffee, medium fine grind
100 g ice
160 ml water just off boil (93–95°C)

TOOLS
Vessel
Coffee dripper
Paper filter

METHOD
1. Add ice to your vessel
2. Put the filter paper in the coffee dripper
3. Add the ground coffee into the paper filter
4. Pour hot water evenly over the grounds in 40 ml intervals every 30 seconds
5. Leave until all the water has dripped through the coffee
6. Now you have iced filter coffee

BASE RECIPE

SALTED DATE LATTE ›

SKILL LEVEL: 1/5
TRENDS: Mouthfeel, natural sweeteners, salty and sweet

INGREDIENTS
150 ml Oatly Barista Edition
Espresso date paste (6 portions)
- 8 pitted medjool dates
- 3 double espressos
- 1 g sea salt

Ice

TOOLS
Glass
Blender

METHOD
For the espresso date paste:
1. Soak the dates in hot espresso for 5–10 minutes
2. Add to a high-speed blender with the salt and blend until smooth
3. Store refrigerated

For the drink:
1. Spread 40 g of espresso date paste around a glass
2. Add ice
3. Finish with Oatly Barista Edition

NOTE: We recommend a medium roast coffee with a nutty profile to complement the dates.



SALTY PLUM CHAI ›

SKILL LEVEL: 3/5
TRENDS: Beyond coffee and matcha, nostalgic indulgence, salty and sweet

INGREDIENTS
200 ml Oatly Barista Edition
4 g assam tea, loose leaf
Spice base
- 2 dried salted plums
- 230 ml water
- 2 cardamom pods
- 1/4 cinnamon stick
- 1 clove pod
- 5 g sugar

Prune puree (4 portions)
- 50 g prunes
- 125 ml water
- 2 g salt
- 10 g brown sugar

TOOLS
Glass or cup
Pan (with lid) and hob
Sieve
Blender

METHOD
For prune puree:
1. Place all prune puree ingredients in a saucepan
2. Heat with a lid on for 20 minutes until the prunes are soft
3. Remove from heat and leave to cool
4. Blend until smooth

For the drink:
1. Add all ingredients for spice base to a pan over medium heat
2. Bring to boil, then let simmer for 2–3 minutes
3. Add assam tea leaves and bring back to a boil
4. Add Oatly Barista Edition and let simmer for 3–4 minutes
5. To serve, add 30 g plum puree to a cup
6. Strain the heated mixture through a fine sieve into the cup
7. Stir and enjoy





‹ MALTY CHOCONUT

SKILL LEVEL: 1/5
TRENDS: Beyond coffee and matcha, nostalgic indulgence

INGREDIENTS
150 ml Oatly Barista Edition Coconut Flavour
50 g vegan chocolate chips
2 g coconut flour
5 g malt extract
1/8 tsp cinnamon powder
Small pinch of sea salt
40 ml hot water

TOOLS
Glass or cup
Heating tool (steam wand/milk heater/pan and hob)

METHOD
1. Add chocolate chips to a milk jug or pan and cover with a splash of hot water
2. Leave for 30 seconds, then add all other ingredients into the jug or pan
3. Heat using your preferred heating tool
4. Pour and enjoy



‹ MANGO CHOC CLOUD

SKILL LEVEL: 3/5
TRENDS: Beyond coffee and matcha, mouthfeel, apothecary revival

INGREDIENTS
Chocolate cold foam
- 10 g vegan dark chocolate chips
- 30 ml Oatly Cold Foam

Mango cold foam
- 20 ml mango pulp
- 20 ml Oatly Cold Foam

Jasmine oat tea
- 75 ml Oatly Barista Edition
- 50 ml jasmine tea concentrate (see p. 9)
- 5 g agave syrup (optional)

Ice

TOOLS
Glass
Foaming tool (siphon/electric mini whisk/spindle mixer/blender)

METHOD
For the chocolate cold foam:
1. Add the chocolate chips to a small jug with a splash of hot water
2. Leave for 15 seconds, then gently pour the water out
3. Add the Oatly Cold Foam into the jug and foam using your preferred tool

For the mango cold foam:
1. Foam the mango cold foam ingredients together using your preferred foaming tool

For the drink:
1. Add jasmine tea concentrate, Oatly Barista Edition and agave (if using) to a glass of ice
2. Stir to mix
3. Gently pour both cold foams on top of the drink at the same time, one from each side

JAMAICAN CARROT JUICE ›

SKILL LEVEL: 2/5
TRENDS: Beyond coffee and matcha, apothecary revival, nostalgic indulgence

INGREDIENTS
75 ml carrot juice
40 ml Oatly Barista Edition
35 ml Oatly Cold Foam
5 g panela or coconut sugar
0.5 g vanilla paste
2 star anise
5 cloves
1/2 cinnamon stick
1 g allspice
Ice

TOOLS
Glass
Pestle and mortar
Shaker
Pan and hob

METHOD
1. Toast the star anise, cinnamon and allspice over medium heat until fragrant
2. Crush the spices in a pestle and mortar
3. Add the crushed spices and all other ingredients to a shaker
4. Shake well with lots of ice
5. Fine strain into a glass full of ice

NOTE: Use powdered spices to speed up the process!



THE DRINK CULTURE PARADOX

One gulp forward, two sips back.



Customisation and personalisation have taken over drink culture. A generation raised on global trends and endless new choices expects the same novelty in their cup as everywhere else in their lives. The café menu has become a mirror to culture: people want something worth telling a friend about. Along with an extraordinarily visually pleasing taste experience, texture is just as important, with drinks being creamy, chewy, fizzy, crunchy – you name it. And, don't forget, the vessel itself is key to the experience too.

But for every movement, there's an anti-movement. Alongside the rise of fast, functional, on-the-go drinks, the sit-down-and-have-a-proper-coffee ritual is making a comeback. Or did it ever actually leave? For some, taking your time and ordering a regular coffee (whatever that is) is the true badge of honour. No syrup, no fuss, no fifteen add-ons. Just perfectly done coffee.

But scratching the surface a bit, is it really about the coffee or customised order itself? Or could it possibly just be about certain lifestyle choices, where time is just spent differently across generations, cultures, cities? Time will, as always, tell, and we're here for the ups and downs along the way.

THE ORIGINAL OAT-LY! | O·I·W·W Oatly Intelligence World Wide

Curious about what's next? Read the full Future of Taste Report here



‹ PRESERVED LEMON MATCHA

SKILL LEVEL: 4/5
TRENDS: Mouthfeel, preserved ingredients, salty and sweet

INGREDIENTS
150 ml Oatly Barista Edition
40 ml cold brewed matcha (see COLD BREWED MATCHA recipe)
Preserved lemon curd (10 portions)
- 75 ml Oatly Barista Edition
- 50 g sugar
- 40 g vegan butter
- 50 g preserved lemons
- 50 ml lemon juice
- 7 g corn starch
- 15 ml water
- Pinch of turmeric

Ice

TOOLS
Glass
Pan and hob
Blender
Sieve

METHOD
For the preserved lemon curd:
1. Heat sugar, Oatly Barista Edition and vegan butter in a pan until fully dissolved
2. Blend with lemon juice, preserved lemons and a pinch of turmeric until smooth
3. Strain back into the pan to remove any large bits
4. In a separate bowl, mix corn starch and water
5. Add to the pan and stir over a medium heat until the mixture thickens
6. Remove from the heat and allow to cool
7. Store refrigerated

For the drink:
1. Swipe 20 g of the preserved lemon curd around the glass
2. Add ice and Oatly Barista Edition into the glass
3. Finish with cold brewed matcha

COLD BREWED MATCHA

INGREDIENTS
2–3 g matcha
5–10 g agave syrup (optional, to taste)
0.1 g salt
30 ml cold water

TOOLS
Cocktail shaker
Whisk + bowl
or
Blender

SHORTCUT — USE OATLY MATCHA OAT DRINK

METHOD
Single portion:
1. Sieve the matcha into a bowl or cocktail shaker
2. Add all other ingredients
3. Whisk or shake vigorously for 30 seconds

Multiple portions:
1. Add all ingredients to a blender
2. Blend on low speed for approx 20–30 seconds until no matcha lumps are left
3. Chill immediately

BASE RECIPE

HOT PEANUT ›

SKILL LEVEL: 1/5
TRENDS: Beyond coffee and matcha, nostalgic indulgence

INGREDIENTS
10 g smooth peanut butter (dark roasted)
150 ml Oatly Barista Edition
7 g panela or brown sugar

TOOLS
Glass or cup
Heating tool (steam wand/milk heater/pan and hob)

METHOD
1. Mix all ingredients together
2. Heat using your preferred heating tool
3. Pour into a glass or cup and enjoy





‹ BLUE ALOE REFRESHER

SKILL LEVEL: 3/5
TRENDS: Beyond coffee and matcha, mouthfeel, apothecary revival, monochromatic

INGREDIENTS
200 ml aloe vera drink (sweetened, with pulp)
7 ml lime juice
Blue spirulina concentrate (2 portions)
- 20 ml water
- 0.5 g blue spirulina powder

Blue cold foam
- 50 ml Oatly Cold Foam
- 5 ml blue spirulina concentrate

Ice

TOOLS
Glass
Small jug
Foaming tool (syphon/electric mini whisk/spindle mixer/blender)

METHOD
1. Add 5 ml of the spirulina concentrate, aloe vera juice and lime juice to a glass
2. Stir
3. Foam the blue cold foam ingredients together using your preferred foaming tool
4. Pour cold foam over the drink



HOROSCOPES



SALTED DATE LATTE

ARIES (MARCH 21 – APRIL 19)

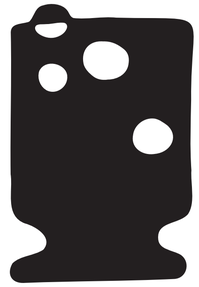
Today rewards initiative. Trees also reward initiative. Do you like trees? You should. Be direct, but kind. Trees are kind. Have you ever seen an unkind tree? Thought not. Your energy is contagious, so use it to inspire rather than rush others . Invite them to share a Salted Date Latte with you under a kind tree.



PINK COCO SMOOTHIE

TAURUS (APRIL 20 – MAY 20)

With the comfort of a Pink Coco Smoothie in your hand, productivity comes easily. Just take it one step at a time, as you always do, and follow the instructions given to you. But don't give up on chasing your dreams, even when you find a teddy bear in the pasta aisle at the supermarket.



BLUE ALOE REFRESHER

GEMINI (MAY 21 – JUNE 20)

Your curiosity opens an unexpected door. Lucky for you, it's a portal to an oat dimension where you must wear slippers for eternity. It's very comfortable. You may uncover an opportunity that changes your perspective. It may also give you a glimpse of something better. If you see a Blue Aloe Refresher, take it.



PRESERVED LEMON MATCHA

CANCER (JUNE 21 – JULY 22)

Your future is served as a Preserved Lemon Matcha. If you can't believe it, trust your intuition. But don't trust the intuition of a toothbrush. It can clean your teeth, but it can't love you, it doesn't love teeth really. Have you been to the dentist recently? You should. Don't let assumptions do all the work.



MALTY CHOCONUT

LEO (JULY 23 – AUGUST 22)

One sip of the Malty Choconut and you know for sure you're in a natural leadership position today, whether you realise it or not. And if you don't realise it, you'll know it if you're reading this. But if you're reading a washing powder box, you will not know it, though you will know how to wash clothes. Pair confidence with humility.



JAMAICAN CARROT JUICE

VIRGO (AUGUST 23 – SEPTEMBER 22)

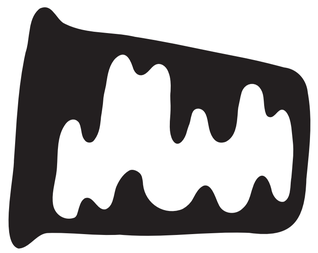
Details matter, but perfection isn't required this time of year. Stay on the ground and bring the Jamaican Carrot Juice. It will be the right choice. Keep one thing in mind: don't get your haircut on a Tuesday if the moon isn't there. The sun should be there too, but not the clouds. Look for the stars.



COCONUT PANDAN CLOUD

LIBRA (SEPTEMBER 23 – OCTOBER 22)

Balance comes from making choices, not avoiding them. The diplomatic choice is pairing Coconut Pandan Cloud with the sound of the oven telling you that the fluffy bread is now ready for the days ahead. A decision you've been weighing may become clearer once you focus on what truly matters to you.



SAFFRON & ORANGE SHAKEN ESPRESSO

SCORPIO (OCTOBER 23 – NOVEMBER 21)

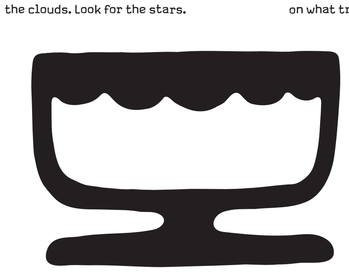
Your determination is one of your greatest strengths. But you knew that already and remember, dolphins never get lost, they simply become temporarily adjacent to somewhere unexpected. For the time being, you'll find the answers you seek in the Saffron & Orange Shaken Espresso.



SALTY PLUM CHAI

SAGITTARIUS (NOVEMBER 22 – DECEMBER 21)

Adventure doesn't always require travel. Travelling through time does. Why don't you invent time travel today, if the weather is good? If it's not, simply read a book and time travel in your mind. A conversation leaning into a Salty Plum Chai could bring the excitement you've been looking for.



GOJI MONT BLANC

CAPRICORN (DECEMBER 22 – JANUARY 19)

Consistency pays off. The Goji Mont Blanc is always a respectful choice. Even a modest effort can build a stronger foundation for the future. Using feathers, however, is no good for foundations. They slide and shift instead of forming a rigid structure, so don't build with feathers. Someone may notice your reliability and appreciate it.



SLEEPY KIWI

AQUARIUS (JANUARY 20 – FEBRUARY 18)

Your unique perspective helps solve problems others overlook. But that has nothing to do with how tall or short you are. It depends on what problem needs to be solved. When you find yourself with a Sleepy Kiwi, nothing will be the same. Share your ideas, they're more valuable than you think.



OLIVE SOUR

PISCES (FEBRUARY 19 – MARCH 20)

Your imagination is especially vivid today. If you see a blue cat running up a verdant and sunset-covered hill, run after it. If you find yourself with a Olive Sour in your hand, drink it. Whether through art, journaling or simply daydreaming, give yourself space to explore your creativity.



FOR THE LOVE OF OAT



*See page 9


THE ORIGINAL
OAT-
LY!