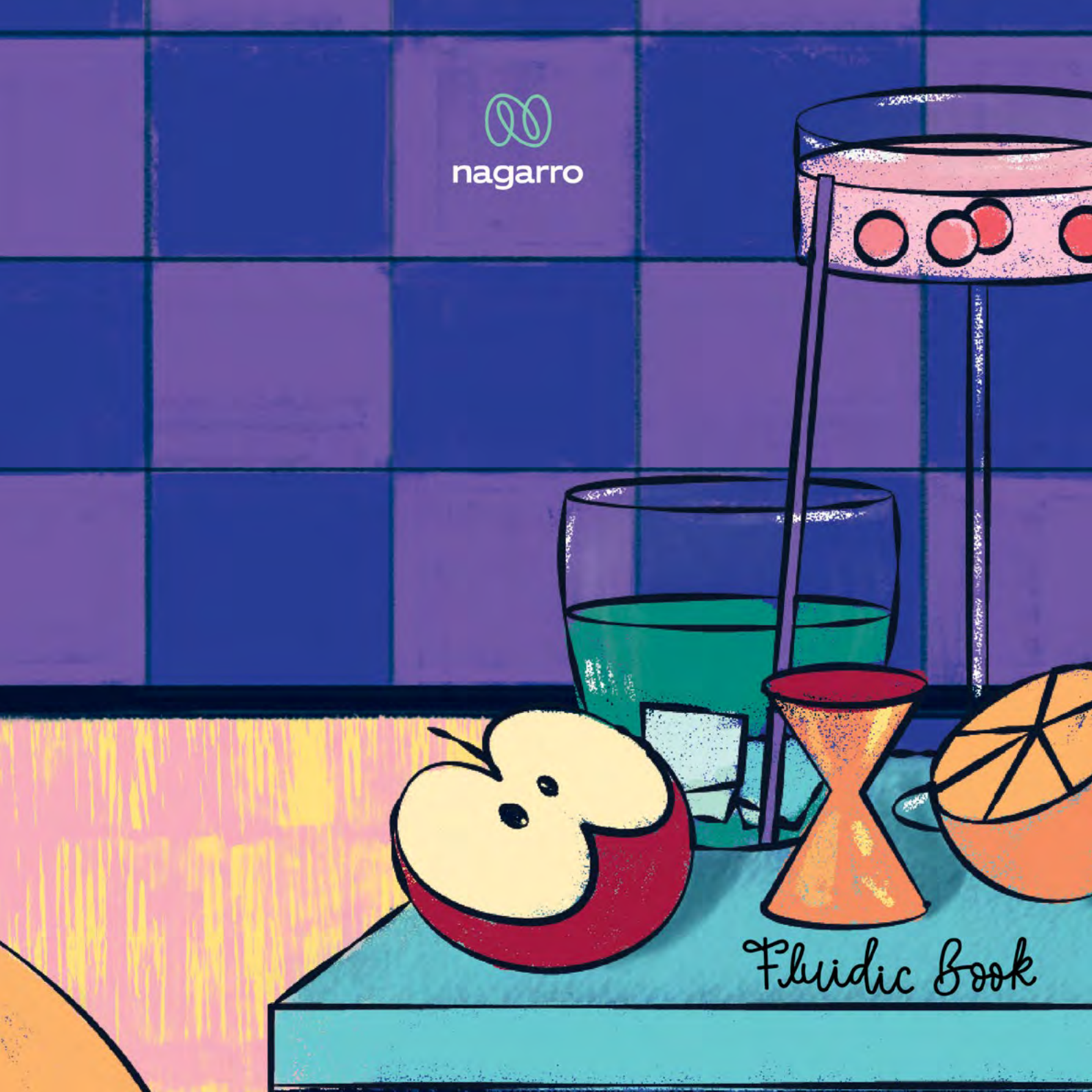

nagarro
Fluidic Book

The Global

Fluidic Flavors Book



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The Global Fluidic Flavors Book

Featuring recipes from
Nagarrians all over the world

Designed and edited by
Nagarro's Global Marketing Team

Volume 3, 2025

www.nagarro.com

The Global

Fluidic Flavors Book

Welcome to Fluidic Flavors, a unique collection of favorite drink recipes shared by our Nagarrians! From refreshing smoothies to creative mocktails and classic long drinks, each recipe reflects the tastes, stories, and creativity that flow through Nagarro. Whether you want to unwind, impress at a gathering, or try something new, these drinks are the perfect companions for any occasion.

So, grab your shaker, pour yourself a taste of Nagarro, and dive into our world of flavors!


Alcoholic
beverages



PHILIPP RIEGLER

Weißer Spritzer

Simple, incredibly refreshing, and perfect for hot summer days, this drink is versatile and can be made from various types of white wine according to preferences. It is a beloved beverage in Austria, cherished by all.

Preparation time
1 min

You will need
A typical “Spritzer” glass



Ingredients

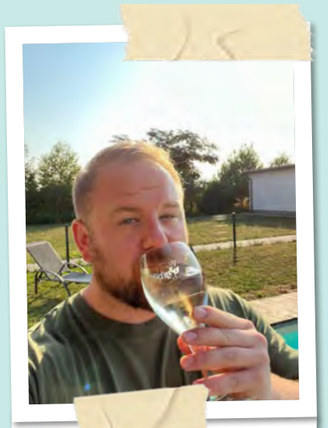
125 ml white wine
125 ml sparkling mineral water

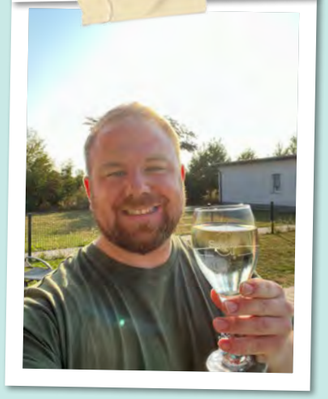
Steps

1. Take a wine glass and pour equal parts of the chilled white wine and sparkling water.

2. Adjust the ratio to suit your taste, but a 1:1 mix is a great starting point.

3. Serve it immediately while it’s still cold and bubbly, and savor the light, refreshing taste.



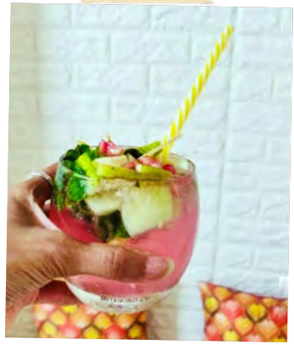


This drink is



This drink is







Buransh



Passion fruit

Follow Your Passion

With rhododendron (buransh) flower found in the Himalayan region as a main ingredient, this drink reminds me of my roots and childhood.



KRITIKA FULORIA

Steps

1. Add vodka and buransh juice in a glass.
2. Add bitters and lemon juice.
3. Mince mint leaves in a mortar.
4. Scoop out the passion fruit pulp and blend in a mixer.
5. Add the blended passion fruit to the drink.
6. Add soda (if required) and give it all a mix.
7. Add ice cubes (if you like it chilled).
8. Add mint leaves on the top and a lemon wedge with a slit on the rim of the glass to beautify it.

Preparation time

10 mins

You will need

Mixer
Glass
Measurer
Mortar and pestel

Ingredients

30 ml vodka
50 ml buransh juice
1 whole passion fruit
5-6 mint leaves (crushed)
5-6 drops bitters
5-6 drops lemon
30 ml soda (optional)



BJÖRN HEROLD

Caipirinha
(my version)

Easy to make, does not require many ingredients, and tastes refreshing.



preparation time
3 mins

You will need
Drinking straw
Caipirinha glass
Cutting board
Knife
Teaspoon
Muddler
Measuring cup

Ingredients
1 lime
2 teaspoons brown sugar
50 ml cachaça
100 ml Sprite
Crushed ice

Steps

1. Cut the lime into 8 pieces.
2. Put the lime pieces in the caipirinha glass and press them with the muddler.



3. Add brown sugar, cachaça, and Sprite.
4. Fill the glass with crushed ice.





5. Add the drinking straw to the glass and enjoy!







Paan-Gin Charge

The unexpected kick from betel leaves and gulkand (an Indian rose petal preserve) paired with the smoothness of coconut water and gin creates a truly unique, flavorful experience, bringing forth a quirky fusion of traditional Indian flavors with a tropical twist.



PRATEEK GUPTA

Steps

1. Crush betel leaves, gulkand, cardamom, and cloves together in a glass.
2. Add lots of ice, a squeeze of lemon, and some coconut water.
3. Mince mint leaves in a mortar.
4. Stir everything well.
5. Take a martini glass, rub the rim with lemon juice, and dip it in shredded coconut for a tropical touch.
6. Drop in two cloves and a small betel leaf for flair.



Preparation time

3 mins

You will need

- Muddler
- Shaker/Mixing glass
- Strainer
- Martini glass
- Jigger/Shot glass
- Bar spoon/Stirrer
- Lemon wedge & Plate

Ingredients

- 2 betel leaves
- 1 teaspoon Gulkand
- 2 pods cardamom
- 2 cloves
- Juice of 1/2 lemon
- A dash of rosewater or rose essence
- 200 ml coconut water
- Shredded coconut (for the rim)
- Gin/vodka/white rum



RANDIP SINGH REKHI

Coffee Rum Cocktail

The bold flavors of coffee combined with the smooth, sweet character of rum make this drink a remarkable fusion. Also, I love to garnish this cocktail with a sprinkle of ground cinnamon—it's an experience to be savored.

Preparation time
5 mins

You will need
Blender/Shaker
Measuring cup
Glass

Ingredients

150 ml (1/2 cup) coffee
60 ml almond milk/coconut milk/soya milk
30 ml spiced rum
1 teaspoon simple syrup
A pinch of cinnamon
2-3 ice cubes

Steps

1. Start by brewing a strong cup of your favorite coffee.
2. Combine the brewed coffee, rum, and a splash of simple syrup in a shaker.
3. Add ice to the shaker and give it a vigorous shake to chill the mixture.
4. Add additional flavors if you like, such as vanilla extract or cinnamon.
5. Strain the cocktail into a glass filled with ice, and voila—your coffee rum cocktail is ready to be enjoyed!





This drink is





Old Fashioned

A great option for pre or post dinners and happy hours, this classic yet simple cocktail pretty much goes with everything, at any time.



MARK FELCANSMITH

Steps

1. Combine the sugar and bitters with the club soda using a muddler in an Old Fashioned glass.
2. Whirl the contents to coat the inside of the glass before adding the bourbon/rye and one large ice chunk.
3. Squeeze the lemon twist and add the cherry.
4. Stir and serve.

Preparation time
5 mins

You will need
Muddler
Measuring cup
Stirring spoon



Ingredients

- 1 sugar cube or
- 1/2 teaspoon granulated sugar
- 2 dashes Angostura aromatic bitters
- 1 teaspoon club soda
- 60 ml bourbon/rye
- 1 lemon twist
- 1 Luxardo cherry (optional)



ÖZCAN ÖZTÜRK

Citrus Twist

What makes this drink so special is the perfect balance of flavors. No matter how high the alcohol content is, the taste doesn't overwhelm your senses—it's incredibly smooth and refreshing. The citrus notes cut through the stronger spirits and set your mood to a summery vibe.



Preparation time

12 mins

You will need

Shaker
Jigger/Measuring cup
Coupe glass

Ingredients

45 ml citrus syrup
30 ml orange liqueur
30 ml tequila
15 ml gin
15 ml fresh lemon juice

Steps

1. Combine citrus syrup, orange liqueur, tequila, gin, lemon juice, and plenty of ice in a shaker.

2. Shake vigorously.



3. Strain into a chilled coupe glass and enjoy!



This drink is





Flora Mojito Cocktail

Refreshing and energizing, this drink has an amazing aroma and a light, smooth texture that makes it quite enjoyable.



AYŞEM CANKURT

Steps

1. Add fresh and frozen strawberries, rum, lime, syrup, and ice to a blender.
2. Pass the mixture through a strainer.
3. Pour the chilled cocktail into the glass.
4. Garnish with a flower and serve immediately.



Preparation time
20 mins

You will need
Strainer
Knife
Cutting board
Blender

Ingredients

1 cup frozen strawberries
50 ml white rum
1/2 lime juice
1/4 cup fresh strawberries (sliced)
30 ml simple syrup





LAKSHAN ABEYAWARDENA

Aliya

(means “elephant” in Sinhalese)

A homage to Sri Lanka, this cocktail blends the rich flavors of our cherished Coconut Arrack with the sweet and spicy tang of ginger beer, a local favorite. This drink is perfect for the tropics; add more ice to feel refreshed if it’s a warm day, or reduce the ice to feel the warmth on those cold monsoon nights!

Preparation time
3 mins

You will need
Measuring cup

Ingredients

50 ml Ceylon Coconut Arrack (or dark rum)
150 ml ginger beer
1 fresh lime
Ice to your liking



Steps

1. Pour Ceylon Coconut Arrack into a lowball glass filled with ice.
2. Add ginger beer.
3. Top off with a squeeze of lime.
4. Garnish with a lime slice.





This drink is



This drink is





CARING Cocktail

Harsh Narula, Clemens Mensik, and I created this drink as a Nagarro signature cocktail for an internal event. It combines unexpected and contrasting ingredients to create a remarkable tasting experience. The final touch is the signature Nagarro color, adding a distinctive flair.



ROBERT JARCZYK

Steps

1. Place one or two chili peppers in a separate bottle with gin and allow them to infuse for approximately 24 hours.
2. In a shaker, combine fresh basil leaves, simple syrup, and lime juice.
3. Gently muddle the ingredients with a pestle to release the flavors.
4. Add a generous handful of ice cubes to the shaker.
5. Pour in blue curaçao, chilli-infused gin, and regular gin. For extra heat, increase the ratio of infused gin.
6. Shake vigorously until the mixture is thoroughly chilled.
7. Strain the drink into a glass filled with ice cubes.



Preparation time
24 hrs + 5 mins

You will need
Pestle
Shaker (or any jar will do)
Strainer

Ingredients

5 basil leaves
10 ml simple syrup
30 ml lime juice
10 ml chilli infused gin
30 ml gin
10 ml blue curaçao
Ice cubes



CARLOS SOUSA

Poncha

This is a traditional drink from my hometown, Madeira Island. Poncha reminds me of home, sunny weather, beach, and the island life.

Preparation time
5 mins

You will need
Wooden spoon/whisk

Ingredients

- **3** oranges
- **2** lemons
- **3** tablespoons honey
  (for extra sweetness, add more)
- Cachaça (as per taste)

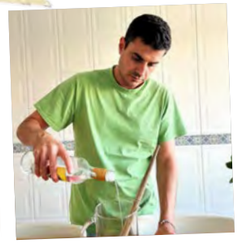
Steps

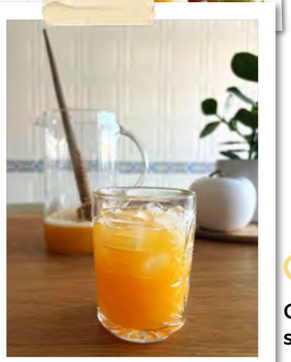
1

Squeeze the orange and lemon juice into a jug.









2

Add in the honey and the cachaça as per your taste.

3

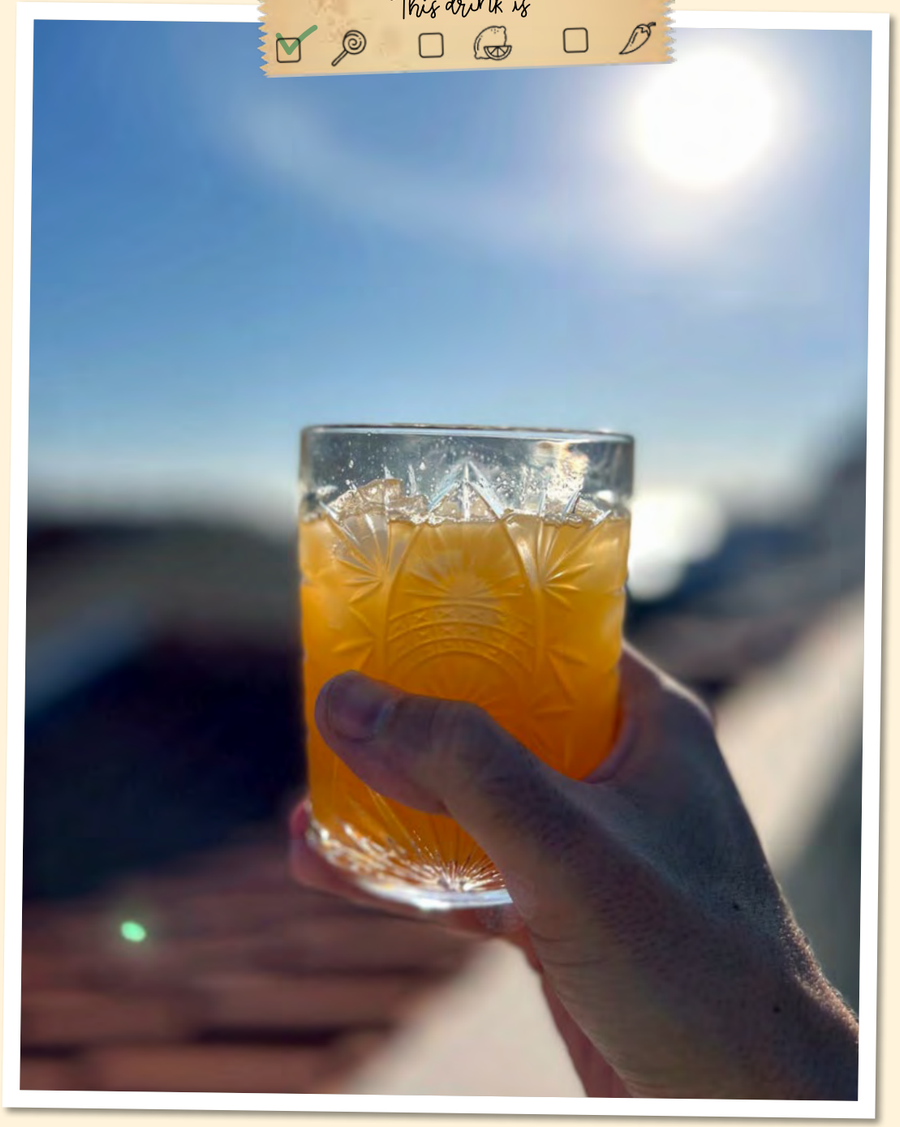
Grab a whisk or a wooden spoon and mix it well.



4

Pour the mixture into a glass with some ice and enjoy.

This drink is





Margarita 2.0

This special recipe, crafted for our summer party in Romania, is designed to capture the essence of Nagarro. With a harmonious blend of spirits and flavors, it reflects our vibrant diversity. What I especially love about this drink is the balance between tastes and our brand color!



ADELA PIRVULESCU

Steps

1. Fill a cocktail shaker halfway with ice cubes.
2. Add vodka, rum, gin, melon liqueur for a fruity twist, and sugar syrup (in case you want your drink sweet).
3. Squeeze fresh lemon juice to the mix.
4. Shake vigorously for about 20 seconds until well chilled.
5. Strain the mixture into a tall/short glass filled with ice.
6. Add 7UP to give it a refreshing fizz.
7. Garnish with a slice of lemon or a melon ball for an extra touch.

Preparation time

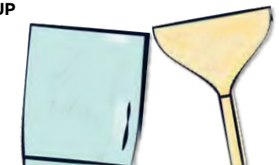
7 mins

You will need

Shaker
Measuring cup
Bar spoon/Long spoon

Ingredients

- 15 ml vodka
- 15 ml rum
- 15 ml gin
- 15 ml melon liqueur
- 10 ml fresh lemon juice
- 10 ml sugar syrup
- 30 ml 7UP





SASKIA ULLRICH

Cosmopolitan

Both fruity and fresh, the cocktail offers a sweet taste and also has the acidity of the lime juice.

Preparation time

5 mins

You will need

Red wine glass
Longdrink glass
Cocktail glass
Cocktail shaker
Straw

Ingredients

40 ml vodka
15 ml Cointreau
40 ml cranberry juice
10 ml lime juice
3 ice cubes
1 lime wedge
for decoration

Steps

1. Put the vodka with the Cointreau in the shaker, shake briefly and add the cranberry juice.

2. Shake again and add the lime juice together with the ice cubes.

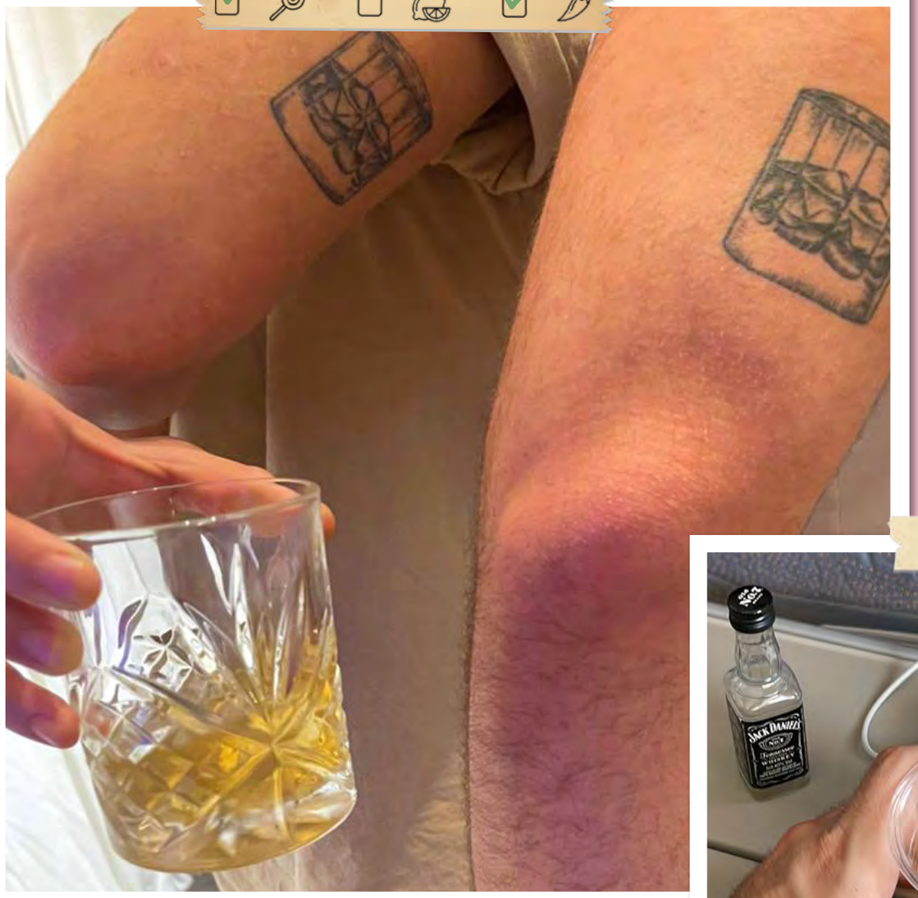
3. After another shake, pour the mixed cocktail into the red wine glass, long drink glass or cocktail glass and drape the lime wedge on the rim of the glass.



This drink is



This drink is





Jack Daniel's

The smoky taste is so unique and I have so many good memories with this drink that I have tattooed it on my arm.



BISHER NADAF

Steps

No mixers! Add ice and Coca-Cola only if needed.





Preparation time

1 min

You will need

Any good glass of your choice

Ingredients

100 ml Jack Daniel's
3 ice cubes (optional)
30 ml Coca-Cola (optional)

Non-Alcoholic
beverages







FABIOLA SANCHEZ LEON

Atole de Teja

A heartwarming beverage from mountain range of Queretaro with a nutty earthy sweet taste; a great representation of Mexico's traditional cuisine.

Preparation time

1 hr

You will need

One big pot
Ladle
Blender/Molcajete
Frying pan

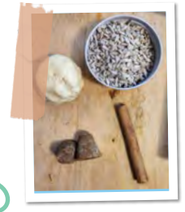
Ingredients

200 g corn dough
150 g peeled sunflower seeds
(if using unpeeled, strain the beverage before serving)
4 small piloncillos (or 130 g sugar)
1 cinnamon stick
2.5 l water



Steps

1. Toast the sunflower seeds in the pan for 10 minutes.



2. Blend the sunflower seeds and the corn dough with half a liter water.



3. Add 2 liters of water in a pot, sugar/piloncillo, and cinnamon; stir gently until the sugar has dissolved.

4. Now, slowly add the sunflower seeds and dough mixture on low heat.

5. Continue stirring and boil for a couple of minutes until the water has reduced to the desired texture.

6. Turn off the heat and let it cool down a bit before serving; this beverage must be served warm.





This drink is



This drink is





Ice Peak Americano

Easy to make, good to taste, and represents a popular local brand of Xi'an, Ice Peak.



VICKY RUN

Steps

1. Add some ice in a cup.
2. Pour Ice Peak/Fanta into the cup.



3. Pour espresso over the Ice Peak/Fanta.

Preparation time
5 mins

You will need
Cup
Coffee machine

Ingredients



Ice
300 ml Ice Peak
36 gm espresso



PRANALI NAIK

Butterfly Pea Flower Lemonade (Magic Blue Mocktail)

Subtle, refreshing, packed with antioxidants, great for weight loss and blood sugar control as mentiond in Ayurveda, plus I love the vibrant color change from blue to purple with just a dash of lemon—it's like a mini science experiment in a glass!

Preparation time

15 mins

You will need

- Measuring cup
- Measuring spoon
- Stirrer
- Glasses
- Lemon squeezer

Ingredients

- 2 cups warm water
- 8 teaspoons sugar
- Salt to taste
- ½ cup dried/fresh butterfly pea flowers
- 4 teaspoons lemon juice
- 2 cups ice (optional)
- 2 cups soda water/Sprite
- Lemon and mint for garnishing (optional)



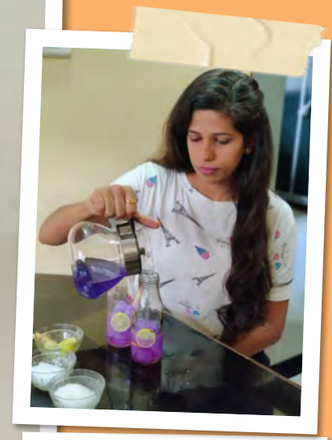
Steps

1. Add warm water to a cup. Add the butterfly pea flowers and stir/soak for 7-8 minutes.
2. Strain the butterfly pea water with a strainer.
3. Add sugar and salt to the butterfly pea water and stir until fully dissolved.
4. Fill glasses with ice.
5. Pour the butterfly pea lemonade over the ice to about half of each glass.



This drink is









Nutty Morning Shake

Taste, energy, and health combined.



ALINA TROFIN

Preparation time
5 mins

You will need
Spoon
Measuring cup
Blender

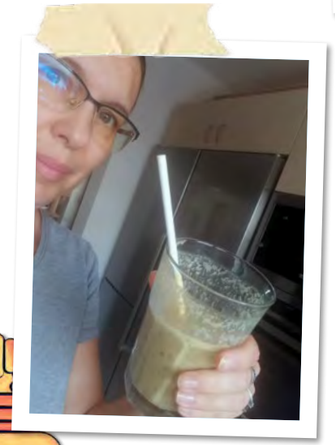
Ingredients

2 bananas
1 teaspoon honey (optional)
2 teaspoons almonds/forest nuts
2 teaspoons pumpkin seeds
2 teaspoons walnuts
2 teaspoons hemp seeds
2 teaspoons cinnamon
1/2 teaspoon turmeric
1 pinch nutmeg
1 teaspoon natural vanilla extract
300 ml milk (room temperature)

[Makes two glasses]

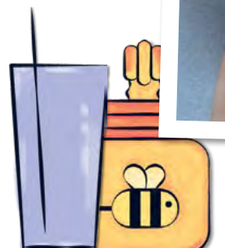
Steps





1. Add the bananas, honey, all nuts and seeds, milk, and the flavor ingredients to a blender.

2. Blend for a full minute until smooth. Enjoy!





ALPÁR ETELE KÖVÉR

Cucumber Refresh

An easy and a quick recipe; can serve as a base for several other drinks!

Preparation time
2 mins

You will need
Knife
A large jug

Ingredients

1 cucumber (medium sized)
1 l water

Optional:
Sparkling water/tonic water
Ice
Lemon/grapefruit juice
Honey
Herbal gin
(just a few ml for the taste, this is not a cocktail)

Steps

1. Wash the cucumber.
2. Slice it as per your preferences.
3. Add the cucumber to a jug and pour water on top.

Use other seasonal fruits or herbs instead of cucumber. This recipe goes well with rosemary, mint, apple, etc.



This drink is





Matcha Mango Smoothie

The earthy, energizing notes of matcha combined with the tropical sweetness of mango and the nice texture of chia seeds make this nutritious drink perfect for a morning boost or a midday refreshment.



UTTKARSH UPADHYAY

Steps

1. Add frozen mango chunks, coconut water, and almond milk to a blender and blend until smooth and creamy.
2. Add the matcha green tea powder and chia seeds to the blender.
3. Blend for another 20-30 seconds until the matcha is well incorporated and the chia seeds are evenly distributed.
4. Taste the smoothie; if you like it sweeter, add honey or maple syrup.
5. Blend again briefly to mix all ingredients.
6. Add some ice cubes to a glass and pour the smoothie over the ice cubes for a refreshing drink.

Preparation time

5 mins

You will need

- Blender
- Measuring spoons
- Measuring cups
- Spoon
- Glass for serving
- Cutting board
- Knife

Ingredients

- 150 g frozen mango chunks
- 1 teaspoon matcha green tea powder
- 120 ml coconut water
- 120 ml almond milk (or any milk of your choice)
- 1 tablespoon chia seeds
- 1 tablespoon honey or maple syrup
- Ice cubes (optional)



PRANAV KUMAR

Sunset Mocktail

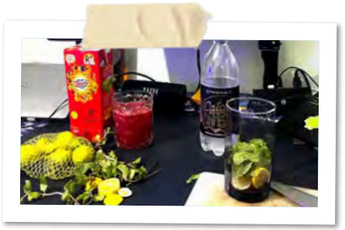
A refreshing drink for summers that comes with a touch of watermelon juice and lemon; with just a bit of vodka this easily converts to a cocktail.

Preparation time
10 mins

You will need
1 glass

Ingredients

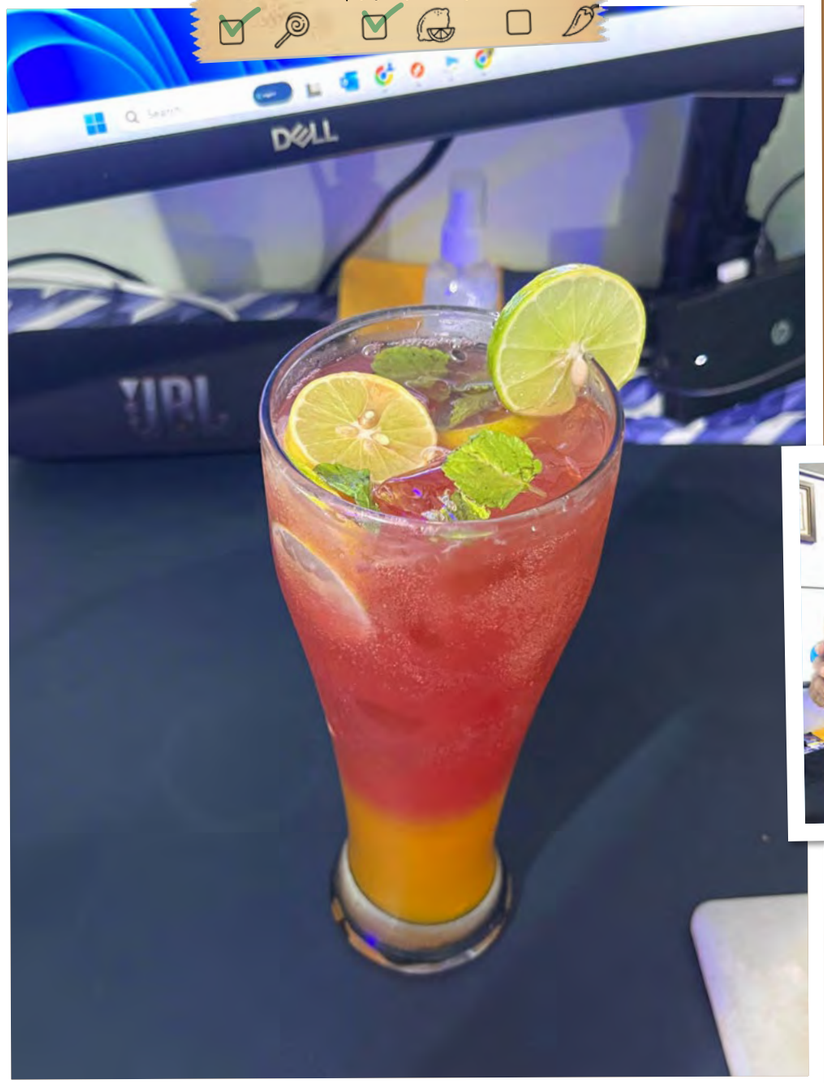
1 watermelon
3 lemons (cut into round slices)
Fresh mint leaves
Ice cubes
150 ml orange juice
150 ml soda
(or less, based on preference)

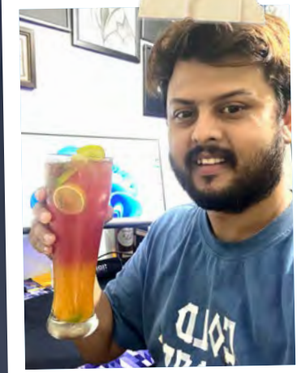


Steps

1. Cut the watermelon into small chunks and blend until smooth.
2. Pour the blended watermelon through a strainer to filter out the juice.
3. Set the watermelon juice aside and allow it to settle.
4. Add lemon slices and a few mint leaves in a glass.
5. Press the lemon slices and mint leaves with a muddler or a long spoon.
6. Fill 80% of the glass with ice cubes and pour orange juice and soda.
7. Slowly pour the watermelon juice into the glass until it's full.
8. Give it a gentle stir and enjoy your refreshing mocktail.

This drink is







Blackberries & Banana Fusion

I like adding smoothies to my breakfast routine, and this one is my favorite because of the sweet taste of bananas that perfectly complements the tartness of blackberries. What makes this drink even more special is that the blackberries come from my grandmother's garden.



RALUCA PREDA

Steps

1. Add frozen banana cubes, yoghurt, and half of the milk to a blender. Blend until smooth and creamy, then pour the mixture into a glass.
2. Add frozen blackberries (reserve one for garnish), chia seeds, and milk to the blender.
3. Blend well, then pour this mixture over the first layer in the glass.
4. For garnish, drizzle the glass with honey and coat the rim with coconut flakes.
5. Sprinkle some extra coconut flakes on top and place a blackberry as a final touch.

Preparation time

7 mins

You will need

Tablespoon/Teaspoon
Measuring cup
Blender

Ingredients

1 large banana
(cut into chunks and frozen)
150 g frozen blackberries
250 ml coconut milk
150 g plain Greek yogurt
2 tablespoons chia seeds

For garnishing (optional):
5 g honey
1 teaspoon coconut flakes



RANDHIR KUMAR

Lemon Grass Ginger Herbal Tea

This aromatic tea combines the zesty notes of lemongrass with the warm spiciness of ginger, creating a refreshing and delightful drink with several health benefits such as aiding digestion, reducing inflammation, and boosting immunity.

Preparation time
12 mins

You will need
Kettle/Saucepan
Tea strainer
Teacups

Ingredients

2 fresh lemongrass stalks
1 inch fresh ginger
2 and 1/2 cups water
1 tablespoon honey/jaggery powder (optional)

Steps

1. Slice the lemongrass and ginger.
2. In a saucepan, bring water to a boil.
3. Add the sliced lemongrass and ginger to the boiling water.
4. Simmer for 8-10 minutes.
5. Strain the tea into a cup.
6. Sweeten with honey/ jaggery and serve hot.



This drink is





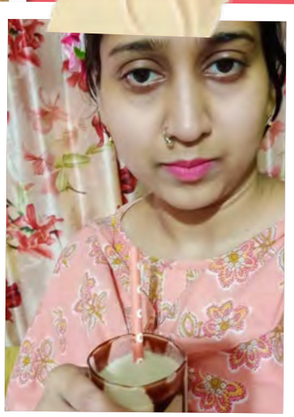


This drink is









Iced Toasted Vanilla Oat Milk Espresso

An amazing option for non-dairy friends, this drink has shots of espresso with a special flavour which blows my mind whenever I drink it. Do surely give it a try!



SHRISTI GUPTA

Steps

1. Take a pan and roast sugar and vanilla essence until sugar caramelises.
2. Pour water, a pinch of cardamom, coffee powder and prepared sugar in a small pot.
3. Heat the pot till first boil.
4. Let it cool down and then chill it in the fridge.
5. Take a glass and drizzle some chocolate syrup.
6. Add ice cubes, vanilla concoction, and oat milk to the glass.
7. Stir and enjoy!

For an Iced toasted vanilla oat milk shaken espresso:

1. Combine vanilla concoction and oat milk in a shaker.
2. Drizzle some chocolate syrup in a glass and pour the mixture.

Preparation time
15 mins

You will need
- Pan
- Small pot
- Spoon
- Coffee glass/cup
- Measuring cups
- Shaker (optional)

Ingredients

- 3 teaspoons sugar
- 1/2 cup water
- 1½ to 2½ tablespoons coffee powder
- 1/4 teaspoon vanilla essence
- A pinch of cardamom powder
- 1/2 cup oat milk
- Ice cubes
- Chocolate syrup





LODI VAN ELSWIJK

Pink Slushy

A sour summer treat with a twist! Low on fat and with no added sugar, this drink will cool you down when the sun is hot without your calorie counter raising the alarm.

Preparation time

15 mins

You will need

Blender
Kitchen scale
Measuring cup

Ingredients

10 ml lime juice
1 banana
300 ml low-fat natural yoghurt
250 g strawberries (fresh or frozen)
100 g raspberries (fresh or frozen)
100 g ice cubes (approx. 8 cubes)
3 peppermint leaves/a pinch of vanilla



Steps

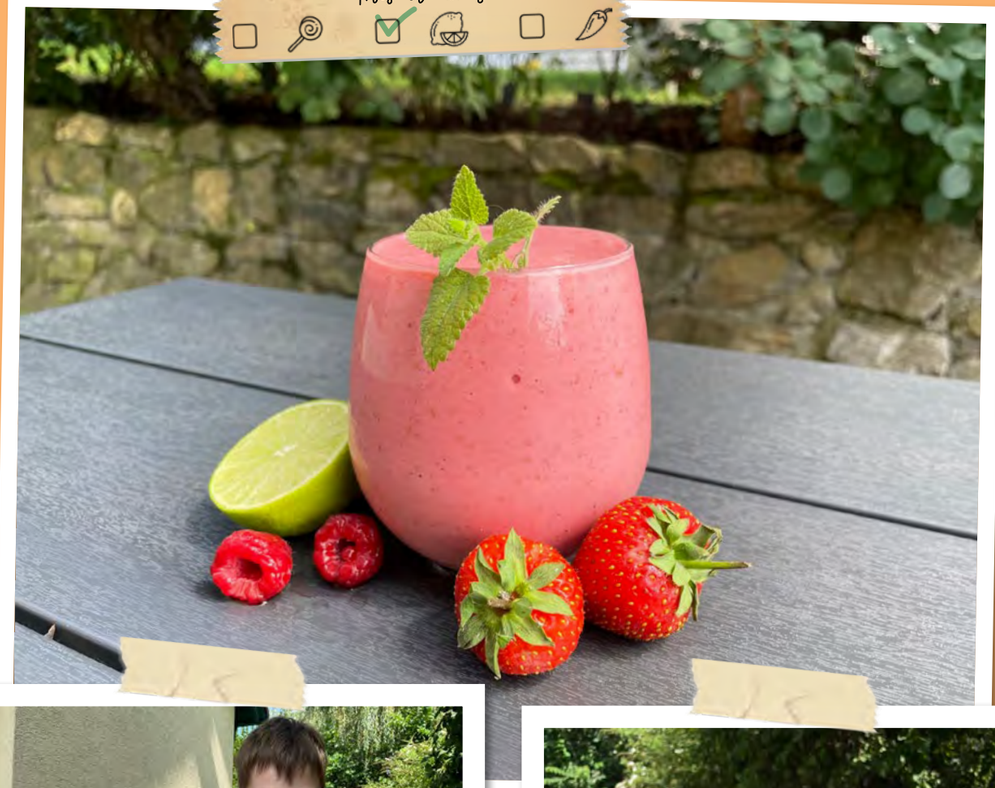
1. Add lime juice, yoghurt, peppermint leaves, strawberries, raspberries, banana slices, and ice to a blender. Use frozen berries for thickness.

2. Blend to a thick paste.

3. Pour and enjoy!

Optional:
Use a pinch of vanilla or vanilla sugar instead of mint

This drink is







This drink is





Easy Morning Brew

For me, coffee is a magical brew that transforms my mornings, and especially my rainy days, into adventures. Its rich aroma and complex flavors are a sensory journey, which ignites my creativity and fuels my passion for life's daily challenges.



AGNIMA SINGH

Steps

1. Take coffee powder and sugar in a coffee mug.

2. Gradually add hot water spoon by spoon and stir well with a fork/spoon till the mixture becomes frothier. This will take around 15 minutes. Alternatively, you can use a coffee beater.

3. Add hot milk and stir again with a spoon.

Optional:
Add a pinch of cocoa powder to make the coffee more delicious.







Preparation time
20 mins

You will need
Coffee mug
Spoon/fork
Small teacup
(for hot water)

Ingredients

For 1 cup of brew coffee:
1 tablespoon coffee powder
2 tablespoons sugar
50 ml hot water
1 cup hot milk
Pinch of cocoa powder
(optional)





SWADHA GUPTA

Aam Panna

The tangy and slightly sweet flavor of aam panna is incredibly refreshing, especially during the hot weather. The sourness from raw mangoes balanced with the sweetness from sugar or jaggery creates a unique taste.

Preparation time
30 mins

You will need
Pressure cooker/Pot
Mixer grinder/Blender
A large jug
4 tall glasses

Ingredients

For 4 glasses of aam panna:

- 3 raw mangoes
- 1 tablespoon black salt
- 1/2 tablespoon roasted cumin powder
- 1/2 tablespoon black pepper powder
- 4 tablespoons sugar
  (for extra sweetness, add more)
- 25 mint leaves
- Salt (as per taste)
- Ice (optional)
- 1 l water



Steps

1. Thoroughly wash the raw mangoes, peel them, and remove the seeds.
2. Transfer the mangoes to a pot and boil them using enough water to cover them.
3. Cook until the mangoes are soft and tender and the skin begins to split (about 15-20 minutes). Alternatively, you can pressure cook the mangoes for 2-3 whistles.
4. Allow the cooked mangoes to cool, then transfer the pulp to a mixer grinder/blender.
5. Add black salt, cumin powder, black pepper, sugar, mint leaves, and regular salt to the mixer grinder/blender.
6. Blend the mixture until it becomes a smooth paste.
7. In a large jug, combine the mango paste with cold water until the paste is fully dissolved.
8. Taste and adjust the sweetness or saltiness as needed.
9. Add ice to the jug and pour the drink into glasses.



10. Garnish the glasses with mint leaves and a slice of lemon.



This drink is



This drink is







Turmeric Latte

Turmeric is anti-inflammatory and has a strong antioxidant effect which makes this a refreshing drink during hot summer days and a comfort drink during cold winters.



ROXANA VINTILA

Steps

For a cold, yummy drink:

1. Add spices and a small amount of milk to a saucepan and whisk constantly over gentle heat.
2. Put milk and ice cubes in 2 tall serving glasses.
3. Split the turmeric between the 2 serving glasses.
4. Add a drizzle of maple syrup, honey, sugar, or your preferred sweetener.
5. Enjoy it during hot summer days!

For a warm, delicious drink:

1. Add all the ingredients to a saucepan and whisk constantly over gentle heat, ideally with a milk frother.
2. Add a drizzle of maple syrup, honey, sugar, or your preferred sweetener.
3. Once hot, pour into mugs and sprinkle with some cinnamon to serve.
4. Enjoy it during cold winter days!

Preparation time

10 mins

You will need

2 tall glasses or mugs
1 saucepan
1scoop for mixing
1 spiral scoop for the honey

Ingredients

For two glasses:
350 ml almond milk
(or any milk of your choice)
1/4 teaspoon ground turmeric
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/2 teaspoon vanilla extract
1 teaspoon honey
A few grinds of black pepper
Ice cubes





KAJAL TRIVEDI

Oreo Frost Delight

The Oreo shake is an amazing blend of creamy goodness and crunchy cookie pieces, offering a rich, indulgent treat with every sip.
The perfect mix of sweet vanilla ice cream and iconic chocolatey Oreos creates a nostalgic, satisfying flavor that's hard to resist!

Preparation time

7 mins

You will need

- Blender
- Measuring cup
- Spoon
- Spatula
- Glass for serving

Ingredients

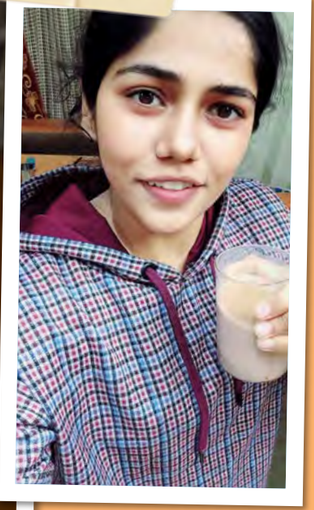
- 200 ml milk
- 2 scoops vanilla ice cream
- 5 Oreo cookies
- 2 tablespoons chocolate syrup
- 1/2 teaspoon vanilla extract (optional)
- Whipped cream for topping (optional)

Steps

1. Crush the Oreo cookies into smaller pieces.
2. Add milk, vanilla ice cream, crushed Oreos, and chocolate syrup into the blender.
3. Blend until smooth and well combined.
4. Pour the shake into a glass.
5. Garnish with whipped cream and additional Oreo cookie pieces or chocolate syrup (optional).
6. Serve immediately with a straw.

This drink is





nagarro



