



ICED OAXACAN SPICE HORCHATA

By Jonas & Ora Cacao Team



Yield: 1 glass

INGREDIENTS

- 20- 25 Oaxacan Spice Cacao discs
- 1/2 cup hot water
- 1/2 cup unsweetened rice milk
- 1 teaspoon vanilla extract
- Maple syrup, coconut sugar, or honey, to taste
- A pinch of sea salt
- Ice

DIRECTIONS

1. Melt the cacao discs into the hot water, whisking or blending until completely smooth.
2. Add the rice milk, vanilla, sweetener, and sea salt. Blend or froth again until creamy and fully combined.
3. Pour over a glass filled with ice and enjoy immediately.

For an extra touch, garnish with a sprinkle of cinnamon or freshly grated nutmeg.



CEREMONIAL
CACAO



Regeneratively
Farmed



Ethically
Sourced



100% Pure
Cacao



Sipped With
Gratitude