

FESTIVE DRINKS WITH
PUREOATY





ABOUT GLEBE FARM FOODS

We're all about oats - they're at the heart of everything we do. Nestled in the heart of Cambridgeshire, our family-run farm has been lovingly growing, milling, and perfecting oats for years.

Led by brother-and-sister duo Philip and Rebecca Rayner, we take care of every step - from planting quality seeds to harvesting, testing, milling, and packing right here on the farm, so we can guarantee oats that are as pure as they come.

We're proud to be the only farm in the UK that grows and processes 100% gluten free oats on-site, transforming them into porridge oats, granola, flours, and our award-winning oat drink range, PureOaty. Every stage from field to table happens under our roof, so we can promise reliability, traceability, and sustainability in every product.

Since building Europe's first dedicated gluten free oat mill in 2009, we've become the premier supplier of gluten free oats across Europe, trusted by customers and manufacturers worldwide.

**We make sure you know exactly what's in your oats:
the very best, and nothing else.**



OUR HERO PRODUCTS

In these drink recipes, these two PureOaty oat drinks take centre stage - both made from four simple ingredients: 100% gluten free oats, water, salt, and sunflower oil. No unnecessary additives, just reliable quality you can serve with confidence.



Our Barista blend is slightly lighter in texture, designed to steam and foam perfectly for consistent, café-quality drinks.

It creates a smooth microfoam for lattes and flat whites, holds its texture in iced drinks, and blends easily into hot chocolates or speciality mocktails without splitting. Its clean, balanced flavour works across a wide range of menu applications.

Ideal for: flat whites, iced coffees, flavour-led mocktails.



With a richer, creamier body, Creamy & Enriched is perfect for drinks that call for indulgence and a fuller mouthfeel.

Fortified with calcium and vitamins, it offers added nutritional value without compromising on taste. It excels in hot chocolates, thick smoothies, and creamy cocktails, and is also a great base for milkshakes and dessert-style drinks.

Ideal for: premium hot chocolates, smoothies, indulgent milkshakes, frappes,



ALCOHOLIC DRINKS



OAT MILK EGGNOG

Serves 3-4

INGREDIENTS

300ml Glebe Farm PureOaty Creamy & Enriched oat drink

100ml dairy free cream

2 tbsp maple syrup

½ tsp cinnamon

Pinch of nutmeg

100ml bourbon

Ice

METHOD

Add the PureOaty Creamy & Enriched oat drink, dairy free cream, maple syrup, cinnamon, nutmeg, bourbon, and ice to a cocktail shaker. Shake vigorously for around 60 seconds.

Strain the mixture through a fine mesh strainer and serve.

SERVING SUGGESTION

Top with a sprinkle of cinnamon or a cinnamon stick.





BOURBON HOT CHOCOLATE

Serves 2

INGREDIENTS

500ml Glebe Farm PureOaty Creamy & Enriched oat drink

2 tbsp cocoa or cacao powder

50g chopped dairy free chocolate (We recommend using dark chocolate)

50ml bourbon

2 tbsp toasted marshmallow syrup (shop bought or homemade)

Optional toppings - chocolate sauce, dairy free whipped cream, marshmallows

Toasted Marshmallow Syrup

250ml water

200g caster sugar

6-8 marshmallows

½ tsp vanilla

METHOD

In a small saucepan, bring the sugar and water to a boil, stirring continuously.

After 2-3 minutes, reduce the heat to a medium to low heat.

Add the marshmallows and vanilla to the syrup and cook until the marshmallows have completely dissolved. Remove from the heat and strain through a fine mesh to ensure there are no lumps. Once fully cooled, store in an airtight container in the fridge for up to two weeks.

Heat the PureOaty Creamy & Enriched oat drink, cocoa, and chocolate on a medium heat until the chocolate has fully melted and the mixture begins to bubble. Remove from the heat and stir in the bourbon and toasted marshmallow syrup.

Pour the hot chocolate into two mugs, and top with dairy free whipped cream and a toasted marshmallow.



MAPLE WHITE RUSSIAN

Serves 4

INGREDIENTS

100ml vodka
100ml coffee liqueur
50ml maple syrup
120ml Glebe Farm PureOaty Barista oat drink
Pinch of salt
Ice

Maple Cinnamon Rim

4 tbsp maple syrup
2 tbsp caster sugar
2 tsp cinnamon

METHOD

Pour the maple syrup onto a plate. In a bowl, mix the caster sugar and cinnamon together. Dip the rim of each glass into the maple syrup, then into the cinnamon sugar mixture.

Add the vodka, coffee liqueur, maple syrup, PureOaty Barista oat drink, a pinch of salt, and ice to a cocktail shaker. Shake until the outside of the shaker feels icy cold.

Fill the prepared glasses with ice and pour the drink evenly between the four glasses.





CREAMY ESPRESSO MARTINI

Serves 3

INGREDIENTS

- 80ml black coffee
- 60ml coffee liqueur
- 60ml vanilla vodka
- 1 tbsp simple syrup (shop bought or homemade)
- 100ml Glebe Farm PureOaty Barista oat drink
- 9 coffee beans to garnish
- Handful of ice

Simple syrup recipe

- 100g caster sugar
- 100ml water

METHOD

- Add the caster sugar and water to a pan and stir over a medium heat until the sugar has completely dissolved.
- Bring to a boil, stirring continuously, then remove from the heat. Allow to cool fully before storing in a bottle or using in cocktails.
- Add the coffee, coffee liqueur, vanilla vodka, simple syrup, PureOaty Barista oat drink, and a handful of ice to a cocktail shaker. Shake until the outside of the shaker feels icy cold.
- Pour the mixture evenly into three glasses and top each with three coffee beans.



AMARETTO ICED LATTE

Serves 2

INGREDIENTS

60ml amaretto

60ml espresso

150ml Glebe Farm PureOaty Barista oat drink

Ice

Caramel syrup to garnish

Toppings - dairy free whipped cream and flaked almonds

METHOD

Drizzle caramel syrup inside a cocktail glass and fill the glass with ice.

Add the amaretto, espresso, PureOaty Barista oat drink, and ice to a cocktail shaker. Shake until the mixture is icy cold and frothy.

Split the latte evenly between two glasses and top with whipped cream and flaked almonds.





CHAI MARTINI

Serves 2

INGREDIENTS

150ml Glebe Farm PureOaty Barista oat drink

40ml maple syrup

60ml gin

40ml amaretto

2 tsp chai tea powder

60ml hot water

½ tsp cinnamon

ice

Optional decoration - star anise, sprinkle of cinnamon

Glass decoration

2 tbsp maple syrup

1 tbsp caster sugar

2 tsp cinnamon

METHOD

Dip the rim of the glass in maple syrup, then roll it in the cinnamon sugar mixture and set aside.

Dissolve the chai tea powder in the hot water. Add the PureOaty Barista oat drink, maple syrup, gin, amaretto, tea, cinnamon, and ice to a cocktail shaker.

Shake until the outside of the shaker feels cold and the liquid is frothy.

Strain the martini into the prepared glasses and garnish with star anise.



NON-ALCOHOLIC DRINKS



GINGERBREAD LATTE

Serves 2

INGREDIENTS

500ml Glebe Farm PureOaty Barista oat drink

2 espresso shots per drink

1 tbsp gingerbread syrup (shop bought or homemade)

Optional toppings - dairy free whipped cream, cinnamon, gluten free gingerbread

Gingerbread Syrup

150g caster sugar

100ml water

2 tsp ground ginger

1 cinnamon stick

METHOD

Add the caster sugar, water, ground ginger, and cinnamon stick to a saucepan. Bring to a boil, stirring continuously, then reduce the heat and simmer for five minutes. Remove from the heat and allow the syrup to cool completely. Remove the cinnamon stick and store the syrup in an airtight container in the fridge.

Warm the PureOaty Barista oat drink in a pan or with a milk frother. Pour the milk into the glasses, then add the espresso and gingerbread syrup. Stir well, then top with dairy free whipped cream and a gingerbread biscuit.





RASPBERRY WHITE HOT CHOCOLATE

Serves 2

INGREDIENTS

400ml Glebe Farm PureOaty Creamy & Enriched oat drink

160g dairy free white chocolate, finely chopped

1 tsp vanilla extract

Pinch of salt

2 tbsp raspberry syrup (shop bought or homemade)

Optional toppings - dairy free whipped cream, chocolate sauce, vegan marshmallows, freeze dried raspberries/raspberry powder

Raspberry Syrup

120g fresh raspberries

120ml water

100g caster sugar

METHOD

Add the water and sugar to a pan and cook over a medium to low heat until the sugar has dissolved.

Crush the raspberries and strain them through a fine mesh strainer to separate the pulp from the juice. Pour the juice into the sugar/water mixture and stir well. Bring to a boil, and then remove from the heat and leave to cool completely.

In a separate saucepan, add the PureOaty Creamy & Enriched and bring to a simmer. Add the chopped white chocolate and stir continuously until the chocolate has melted and the mixture is well combined.

Reduce the heat and stir in the salt, vanilla, and raspberry syrup. Mix well and serve with as many toppings as you desire.



SUGAR COOKIE MOCKTAIL

Serves 2

INGREDIENTS

450ml PureOaty Creamy & Enriched oat drink

2 tbsp dairy free cream

1 tbsp maple syrup

½ tsp almond extract

½ tsp vanilla extract

½ tsp cinnamon

Ice

Optional toppings - festive sprinkles, crushed gluten free biscuits.

For the glass decoration

2 tbsp maple syrup

2 tbsp festive sprinkles

METHOD

Dip the rim of the cocktail glass in maple syrup, then into the festive sprinkles.

Add PureOaty Creamy & Enriched oat drink, dairy free cream, maple syrup, almond extract, vanilla extract, and cinnamon to a cocktail shaker with ice.

Shake until the outside of the shaker is icy cold.

Fill the cocktail glass with some ice, then pour the drink over it.

Top with more sprinkles and a few crushed gluten free biscuits.





BANANA CACAO SMOOTHIE

Serves 1

INGREDIENTS

1 frozen banana
50g frozen strawberries
2 tbsp Glebe Farm PureOaty porridge oats
1 tbsp cacao powder
1 tbsp smooth peanut butter
150ml - 200ml Glebe Farm PureOaty Creamy & Enriched oat drink
Ice

METHOD

Spread 2-3 teaspoons of smooth peanut butter inside your smoothie glass.

In a blender, combine the frozen banana, frozen strawberries, porridge oats, cacao powder, peanut butter, and a portion of the oat drink. Blend until smooth, adding a little more oat drink at a time until you reach your desired consistency (for a thicker smoothie, use less oat drink).

Pour the smoothie into the prepared glass and top with gluten free porridge oats and a few banana chips.



CARAMEL OAT LATTE

Serves 2

INGREDIENTS

2 double espresso shots per person

2 tbsp caramel sauce

500ml Glebe Farm PureOaty Barista oat drink

Ice

Optional toppings - dairy free whipped cream, sprinkles, grated chocolate

Caramel Sauce

180g caster sugar

250ml dairy free cream or full fat coconut milk

Pinch of salt

METHOD

Add the sugar to a pan and cook over a medium/high heat for 1-2 minutes, until it begins to melt. Whisk in the cream or coconut milk along with the salt.

Bring to a boil, then reduce to a simmer and cook over a low heat for 10-12 minutes, or until the caramel sauce coats the back of a spoon.

Allow the caramel cool completely before transferring to an airtight container (it will continue to thicken as it cools).

Dip the rim of a coffee glass into the caramel sauce and let it drip down the sides. Fill the glass with ice.

Pour the PureOaty Barista oat drink into each glass, then add caramel sauce and the espresso shots. Top with whipped cream, sprinkles, and grated chocolate.





SPICED ORANGE HOT CHOCOLATE

Serves 2

INGREDIENTS

500ml Glebe Farm PureOaty Creamy & Enriched oat drink

2 tbsp cocoa or cacao powder

50g chopped dairy free chocolate

Zest of one orange

½ tsp cinnamon

Pinch of nutmeg

Chocolate sauce

Optional toppings - dairy free whipped cream, marshmallows, cinnamon and orange slices.

METHOD

Drizzle chocolate sauce around the inside of the glass.

Heat the PureOaty Creamy & Enriched oat drink, cocoa powder, and dairy free chocolate over a medium heat until the chocolate has fully melted and the mixture begins to bubble.

Reduce the heat and stir in the orange zest, cinnamon and nutmeg. Cook for a few minutes over a medium to low heat, stirring continuously.

Remove the pan from the heat and strain the hot chocolate through a fine mesh strainer directly into the glasses.

Top with dairy free whipped cream, mini marshmallows, a sprinkle of cinnamon and garnish with a dried orange slice.

To make the dried orange slices

Preheat your oven to 120C. Thinly slice your oranges and place them on a lined baking sheet. Bake for 50 minutes to 1 hour, turning half way through or until completely dried out. Leave to cool fully before using as garnishes or decorations.

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