



THE ART OF[®]
BLEND
Design to Excite

Recipe Book





THE ART OF[®] BLEND

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The Art of Blend is a range of premium beverage bases, created to entice our customers to offer a beverage menu that will excite their consumers. Our versatile range of beverage powders offer endless flavour and menu offerings which can be served hot, cold and icy to appeal to every consumer palate.

With quality and taste forefront of mind, The Art of Blend powders sourced the finest ingredients from around the world, from Arabic coffee to Forastero cocoa and a secret blend of spices. Each of the 9 beverage blends have been created with versatility and customisation in mind, covering all flavour options from Original Iced Coffee to Creative Yoghurt Smoothie.

Developed by our experienced Research & Development team, who are committed to providing innovative and premium products, The Art of Blend uses the perfect balance of ingredients to enhance the overall flavour and create beverages founded on the philosophy 'Design-to-Excite'

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VELVET DIARY FRAPPE BASE



The Art of Blend Velvet Diary Frappe is a versatile beverage base developed using a classic blend of dairy ingredients and a touch of vanilla. A perfect base for creating rich and creamy frappes.



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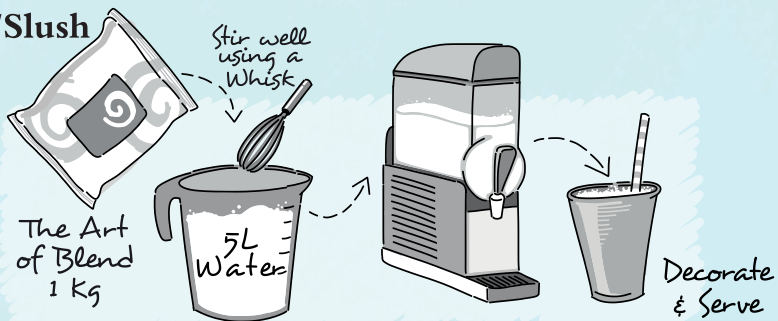
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) Velvet Dairy Frappe base and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender used.

Granita/Slush



Add 1kg of Velvet Dairy Frappe to 5 litres of cool drinking water and stir well using a whisk. Transfer the liquid to a granita machine and leave on freeze with the agitation on. Wait until ice crystals have formed and serve. Flavour and decorate as desired.

1. Vanilla Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe

Directions:

Combine all ingredients into
blender and blend until smooth.



2. Chocolate Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
30ml Chocolate Syrup

Directions:

Combine all ingredients into
blender and blend until smooth.

3. Caramel Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
30ml Caramel syrup

Directions:

Combine all ingredients into
blender and blend until smooth.

4. Strawberry & Cream Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
30ml Strawberry syrup

OR

¼ cup fresh strawberries

Directions:

Combine all ingredients into
blender and blend until smooth.

5. Coffee Kick Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
Double Espresso shot

Directions:

Combine all ingredients into
blender and blend until smooth.

6. Cookies & Cream Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
3-4 Chocolate cream biscuits

Directions:

Combine all ingredients into
blender and blend until smooth.



7. Banana Chocolate Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
15ml Chocolate syrup
1 small banana

Directions:

Combine all ingredients into blender and blend until smooth.



8. Spiced Caramel & Apple Frappe

Ingredients:

1 cup ice
½ cup water
80g Velvet Dairy Frappe
¼ cup apple juice
25ml Caramel syrup
1tsp. cinnamon

Directions:

Combine all ingredients into blender and blend until smooth.

9. Mint Chocolate Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
¼ cup mint chocolate pieces

Directions:

Combine all ingredients into blender and blend until smooth.

10. Banoffee Pie Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
2–3 sweet biscuits
15ml Caramel/Toffee Syrup
1 small banana

Directions:

Combine all ingredients into blender and blend until smooth.



11. Green Tea Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
1 tsp. Powdered Green Tea (Matcha)

Directions:

Combine all ingredients into blender and blend until smooth.



12. Banana & Choc–Hazelnut Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
1 small banana
1 tbsp. Choc–Hazelnut spread

Directions:

Combine all ingredients into blender and blend until smooth.

13. Cherry Ripe Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
30ml Cherry syrup
15ml Chocolate syrup

Directions:

Combine all ingredients into blender and blend until smooth.



14. Passionfruit Pavlova

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
¼ cup passionfruit pulp

Directions:

Combine all ingredients into blender and blend until smooth.

15. Bourbon & Butterscotch Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
30ml Butterscotch syrup
15ml Bourbon

Directions:

Combine all ingredients into blender and blend until smooth.



16. Gingerbread Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
2-3 gingerbread biscuits
OR

15ml Gingerbread syrup

Directions:

Combine all ingredients into blender and blend until smooth.

17. Peanut Butter Chocolate Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
15ml Chocolate syrup
1tbsp. Peanut butter

Directions:

Combine all ingredients into blender and blend until smooth.



18. Coffee Cookies & Cream Frappe

Ingredients:

1 cup ice
¾ cup water
80g Velvet Dairy Frappe
Double espresso shot
1-2 cup crushed Chocolate cream biscuits

Directions:

Combine all ingredients into blender and blend until smooth.



19. Honeycomb Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Velvet Dairy Frappe

$\frac{1}{4}$ cup chocolate covered
honeycomb pieces

Directions:

Combine all ingredients into
blender and blend until smooth.



20. Chocolate Hazelnut Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Velvet Dairy Frappe

2 tbsp. Chocolate Hazelnut spread

Directions:

Combine all ingredients into
blender and blend until smooth.

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CREATIVE YOGHURT SMOOTHIE



Created with a unique blend of yoghurt powder, dairy and probiotics, The Art of Blend Creative Yoghurt Smoothie has an authentic yoghurt taste, ideal to be blended with fresh, frozen fruit, fruit syrups or on it's own.



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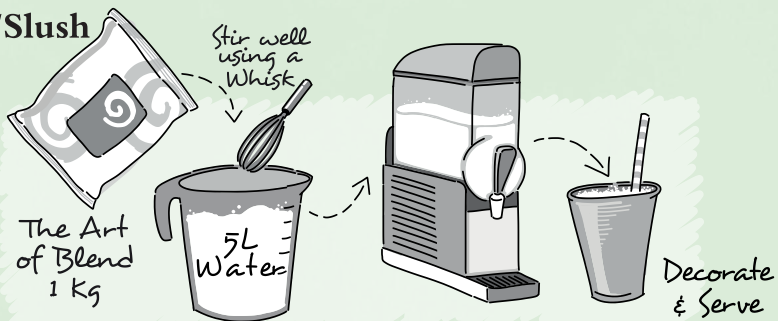
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) Creative Yoghurt Smoothie base and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender used.

Granita/Slush



Add 1kg of Creative Yoghurt Smoothie to 5 litres of cool drinking water and stir well using a whisk. Transfer the liquid to a granita machine and leave on freeze with the agitation on. Wait until ice crystals have formed and serve. Flavour and decorate as desired.

21. Natural Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie

Directions:

Combine all ingredients into blender and blend until smooth.



22. Berry Bliss Yoghurt Smoothie

Ingredients:

¾ cup ice
¼ cup mixed berries
¾ cup water
80g Creative Yoghurt Smoothie

Directions:

Combine all ingredients into blender and blend until smooth.

23. Mango Yoghurt Smoothie

Ingredients:

¾ cup ice
¼ cup fresh mango
¾ cup water
80g Creative Yoghurt Smoothie

Directions:

Combine all ingredients into blender and blend until smooth.



24. Banana Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie
1 medium banana

Directions:

Combine all ingredients into blender and blend until smooth.

25. Coconut Cherry Yoghurt Smoothie

Ingredients:

½ cup ice
½ cup cherries
¾ cup water
80g Creative Yoghurt Smoothie
¼ cup shredded coconut

Directions:

Combine all ingredients into blender and blend until smooth.

26. Lemon, Lime & Mint Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie
15ml lemon Juice
15ml Lime Juice
Pinch of Mint

Directions:

Combine all ingredients into blender and blend until smooth.



27. Tropical Yoghurt Smoothie

Ingredients:

½ cup ice
¼ cup mango
¼ cup pineapple
¾ cup coconut water
80g Creative Yoghurt Smoothie
1 passionfruit pulp

Directions:

Combine all ingredients into blender and blend until smooth.



29. Banana Coconut Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup coconut water
80g Creative Yoghurt Smoothie
1 small banana

Directions:

Combine all ingredients into blender and blend until smooth.

31. Apple, Cinnamon & Maple Yoghurt Smoothie

Ingredients:

1 cup ice
½ cup apple juice
¼ cup water
80g Creative Yoghurt Smoothie
1 tbsp. Maple Syrup
¼ tsp. Cinnamon

Directions:

Combine all ingredients into blender and blend until smooth.



28. Breakfast Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie
1 small banana
¼ cup muesli

Directions:

Combine all ingredients into blender and blend until smooth.



30. Date, Honey & Orange Yoghurt Smoothie

Ingredients:

1 cup ice
½ cup water
¼ cup Orange juice
80g Creative Yoghurt Smoothie
4 Dried Dates
1 tbsp. Honey

Directions:

Combine all ingredients into blender and blend until smooth.

32. Coconut & Raspberry Yoghurt Smoothie

Ingredients:

½ cup ice
½ cup raspberries
¾ cup water
80g Creative Yoghurt Smoothie
¼ cup shredded coconut

Directions:

Combine all ingredients into blender and blend until smooth.



33. Cucumber & Avocado Yoghurt Smoothie

Ingredients:

¾ cup ice
¼ cup avocado (fresh or frozen)
¾ cup water
80g Creative Yoghurt Smoothie
½ Lebanese cucumber

Directions:

Combine all ingredients into
blender and blend until smooth.

35. Berry & Basil Yoghurt Smoothie

Ingredients:

½ cup ice
½ cup mixed berries
¾ cup water
80g Creative Yoghurt Smoothie
3–4 basil leaves

Directions:

Combine all ingredients into
blender and blend until smooth.

37. Orange & Carrot Yoghurt Smoothie

Ingredients:

1 cup ice
½ cup water
¼ cup orange juice
80g Creative Yoghurt
Smoothie
⅓ cup carrot

Directions:

Combine all ingredients into
blender and blend until smooth.



34. Spiced Fig & Honey Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt
Smoothie
3 dried figs
1 tbsp. Honey

Directions:

Combine all ingredients into
blender and blend until smooth.



36. Protein Booster Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie
40g Whey Protein
1 small banana
2–3 dried dates
¼ cup spinach

Directions:

Combine all ingredients into
blender and blend until smooth.

38. Banana & Mango Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt Smoothie
½ cup mango
1 small banana

Directions:

Combine all ingredients into
blender and blend until smooth.

39. Super Açaí Berry Yoghurt Smoothie

Ingredients:

½ cup ice
½ cup mixed berries
¾ cup water
80g Creative Yoghurt
Smoothie
1tbsp. Acai Powder

Directions:

Combine all ingredients into
blender and blend until smooth.

40. Kiwi & Banana Yoghurt Smoothie

Ingredients:

1 cup ice
¾ cup water
80g Creative Yoghurt
Smoothie
1 small banana
1 kiwi fruit

Directions:

Combine all ingredients into
blender and blend until smooth.



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EXQUISITE WHITE CHOCOLATE



The Art of Blend Exquisite White Chocolate has a unique flavour balance of white chocolate and dairy, ideal for white mocha latte, frappe or an indulgent Hot White Chocolate.



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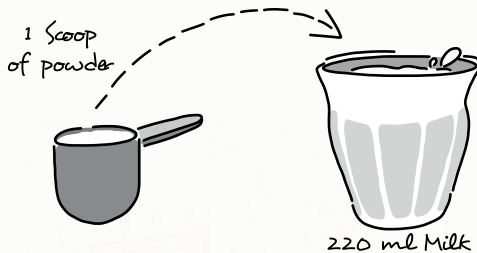
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) Exquisite White Chocolate base and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender used.

Hot Application



For 8oz/235ml serving: Add 1 scoop (40g) of Exquisite White Chocolate to 220ml of hot milk. Stir until sugar is fully dissolved.

41. Hot White Chocolate

Ingredients:

1 cup hot milk

40g Exquisite White Chocolate

Directions:

Combine all ingredients into cup and stir until fully dissolved.

43. White Chocolate Mocha

Ingredients:

1 cup hot milk

40g Exquisite White Chocolate

Chocolate

Espresso shot

Directions:

Combine all ingredients into cup and stir until fully dissolved.



42. White Chocolate Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Exquisite White Chocolate

Directions:

Combine all ingredients into blender and blend until smooth.



44. Pumpkin Spice White Chocolate Latte

Ingredients:

1 cup hot milk

40g Exquisite White Chocolate

Espresso shot

15ml Pumpkin Spice syrup

Directions:

Combine all ingredients into cup and stir until fully dissolved.

45. White Chocolate Salted Caramel Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Exquisite White Chocolate

30ml Caramel syrup

Pinch of salt

Directions:

Combine all ingredients into blender and blend until smooth.

46. Dirty White Chocolate Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Exquisite White Chocolate

Double Espresso Shot

Directions:

Combine all ingredients into blender and blend until smooth.

47. White Chocolate & Kalamata Olive Frappe

Ingredients:

1 cup ice
¾ cup water
80g Exquisite White
Chocolate
2 Kalamata Olives



Directions:

Combine all ingredients into
blender and blend until smooth.

49. White Chocolate Hazelnut Frappe

Ingredients:

1 cup ice
¾ cup water
80g Exquisite White Chocolate
30ml Hazelnut syrup

Directions:

Combine all ingredients into
cup and blend until smooth.

51. White Chocolate Macadamia Frappe

Ingredients:

1 cup ice
¾ cup water
80g Exquisite White Chocolate
¼ cup macadamia pieces



Directions:

Combine all ingredients into
cup and blend until smooth.

48. White Chocolate Raspberry Frappe

Ingredients:

¾ cup ice
¼ cup raspberries
¾ cup water
80g Exquisite White Chocolate

Directions:

Combine all ingredients into
cup and blend until smooth.

50. White Chocolate Peppermint & Cookies Frappe

Ingredients:

1 cup ice
¾ cup water
80g Exquisite White Chocolate
15ml Peppermint Syrup
2-3 Chocolate Cream biscuits

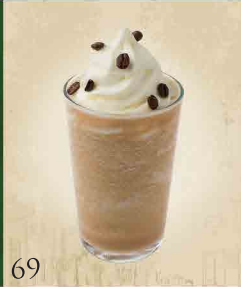
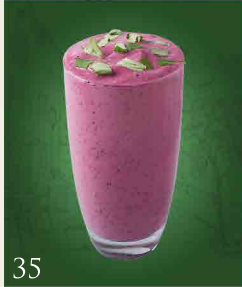
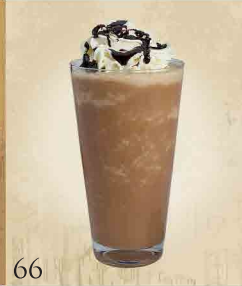
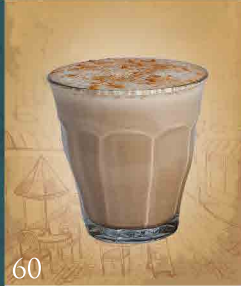
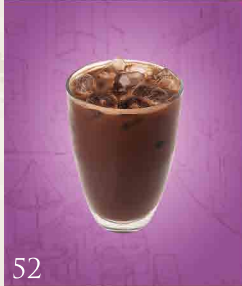
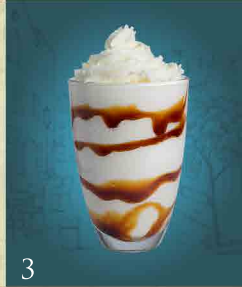
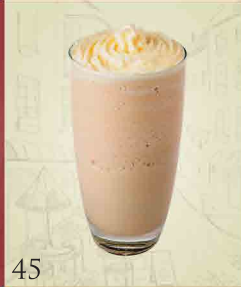
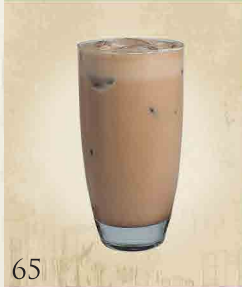
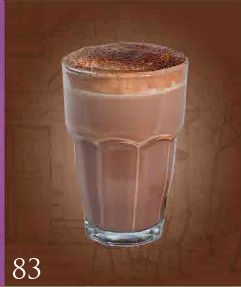
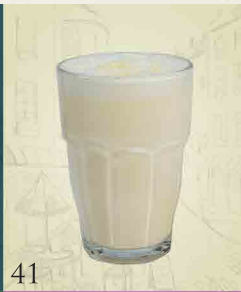
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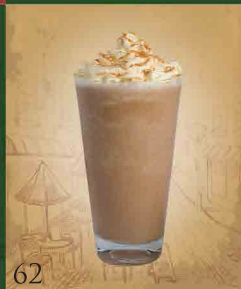
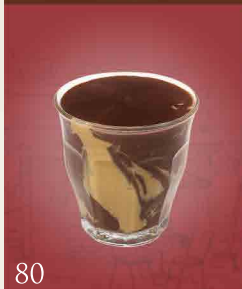
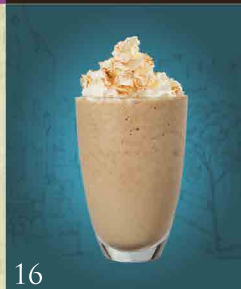
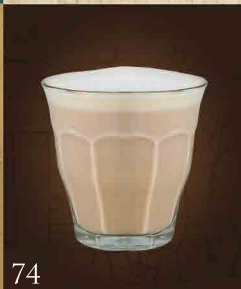
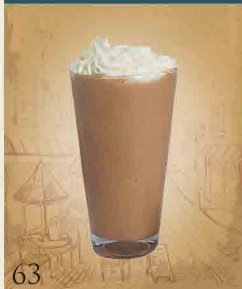
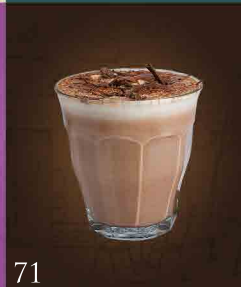
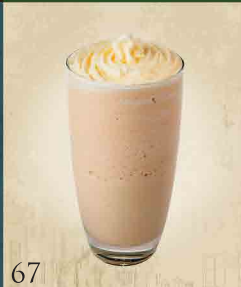
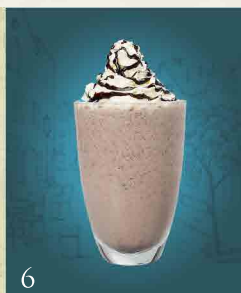
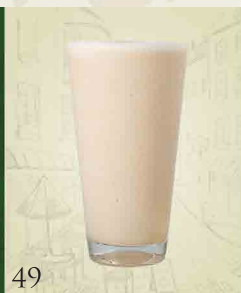
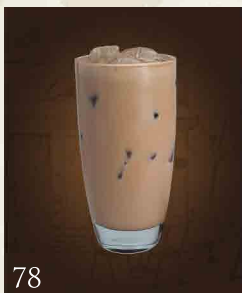
Combine all ingredients into
cup and blend until smooth.

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DECADENT MILK CHOCOLATE



The Art of Blend Decadent Milk Chocolate is a classic blend of rich chocolate, and the perfect balance of sweet and milky notes to create a full, rich chocolate flavour. Perfect served hot, cold and icy.



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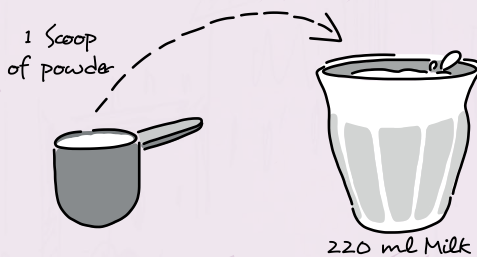
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with milk and pour into blender. Add 2 scoops (80g) of Decadent Milk Chocolate and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender type used.

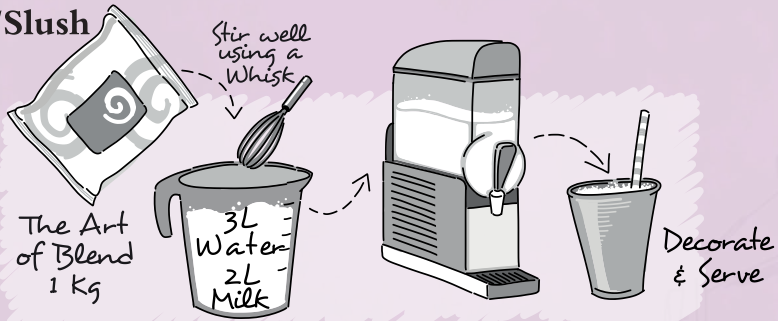
Hot Application



For 8oz/235ml serving: Add 1 scoop (40g) of Decadent Milk Chocolate to 220ml of hot milk. Stir until sugar is fully dissolved.

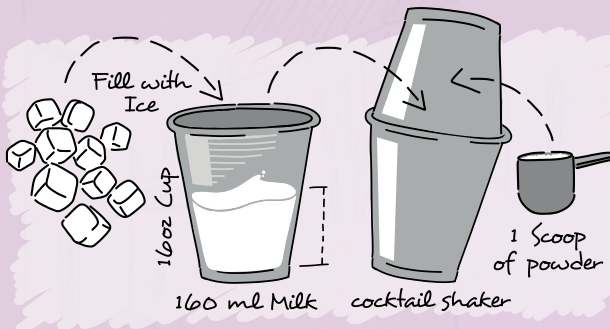
MIXING INSTRUCTIONS

Granita/Slush



Add 1kg of Decadent Milk Chocolate to 3litres of cool drinking water and 2 litres of full cream milk. Stir well with whisk. Transfer liquid to a Granita machine and leave on freeze with the agitation on. Wait till ice crystals have formed and serve. Flavour and decorate as desired.

Over Ice



For 16oz/475ml serving: Fill cup with ice, add milk up to $\frac{3}{4}$ of the cup and pour into cocktail shaker. Add 1 scoop (40g) of Decadent Milk Chocolate, secure lid and shake well for 30 seconds or until all sugar has dissolved. Pour into serving glass and decorate as desired.

52. Iced Milk Chocolate

Ingredients:

1 cup ice
¾ cup milk
40g Decadent Milk Chocolate

Directions:

Combine all ingredients into cocktail shaker and shake vigorously until fully dissolved.

53. Milk Chocolate Frappe

Ingredients:

1 cup ice
¾ cup milk
80g Decadent Milk Chocolate

Directions:

Combine all ingredients into blender and blend until smooth.



54. Choco–Coco Frappe

Ingredients:

1 cup ice
¾ cup milk
80g Decadent Milk Chocolate
20g diced coconut

Directions:

Combine all ingredients into blender and blend until smooth.

55. High Protein Frappe

Ingredients:

1 cup ice
¾ cup milk
80g Decadent Milk Chocolate
40g Unflavoured Whey Protein

Directions:

Combine all ingredients into blender and blend until smooth.

56. Peanut–Choc Frappe

Ingredients:

1 cup ice
¾ cup milk
80g Decadent Milk Chocolate
1 tbsp. Peanut Butter

Directions:

Combine all ingredients into blender and blend until smooth.



57. Black Forest Frappe

Ingredients:

¾ cup ice
¼ cup mixed berries
¾ cup milk
80g Decadent Milk Chocolate

Directions:

Combine all ingredients into blender and blend until smooth.

58. Chocolate & Honey Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup milk

80g Decadent Milk Chocolate

1tbsp. Honey

Directions:

Combine all ingredients into blender and blend until smooth.

59. Choco–Nana Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup milk

80g Decadent Milk Chocolate

1 small banana

Directions:

Combine all ingredients into blender and blend until smooth.



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AROMATIC SPICED CHAI



The Art of Blend Aromatic Spiced Chai is a gourmet fusion of chai spices. Developed using a blend of black tea, honey and the best exotic spices available, including cardamom, cinnamon, ginger, nutmeg and clove to give it a smooth full flavour.



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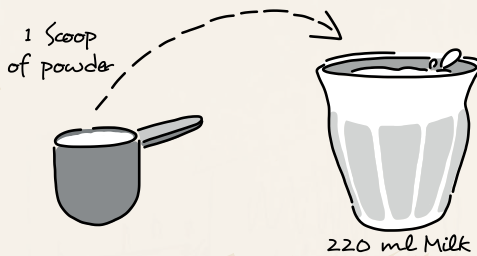
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) of Aromatic Spiced Chai and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender type used.

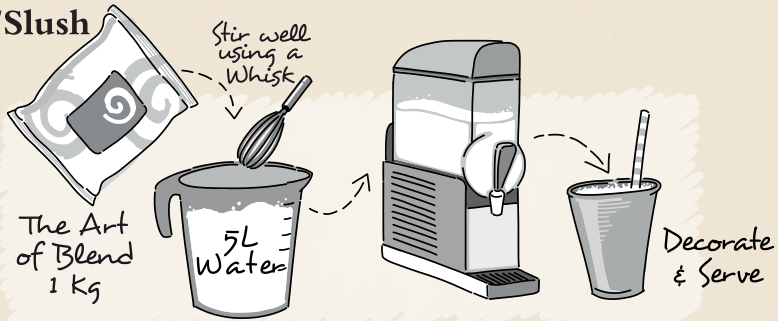
Hot Application



For 8oz/235ml serving: Add 1 scoop (40g) of Aromatic Spiced Chai to 220ml of hot milk Stir until sugar is fully dissolved.

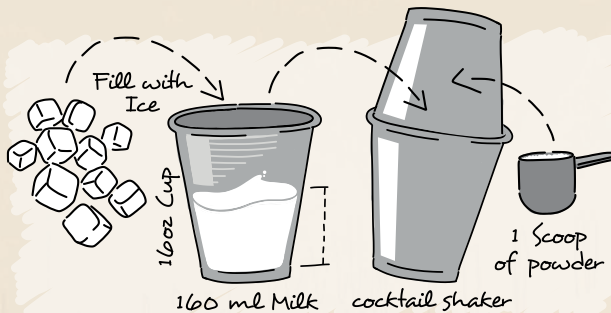
MIXING INSTRUCTIONS

Granita/Slush



Add 1kg of Aromatic Spiced Chai to 5 litres of cool drinking water. Stir well with whisk. Transfer liquid to Granita machine and leave on freeze with the agitation on. Wait till ice crystals have formed and serve. Flavour and decorate as desired.

Over Ice



For 16oz/475ml serving: Fill cup with ice, add milk up to $\frac{3}{4}$ of the cup and pour into cocktail shaker. Add 1 scoop (40g) of Aromatic Spiced Chai, secure lid and shake well for 30 seconds or until all sugar has dissolved. Pour into serving glass and decorate as desired.

60. Hot Spiced Chai

Ingredients:

1 cup hot milk
40g Aromatic Spiced Chai

Directions:

Combine all ingredients
in cup and stir until fully
dissolved

61. Spiced Chai Frappe

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup water
80g Aromatic Spiced Chai

Directions:

Combine all ingredients into
blender and blend until smooth.



62. Dirty Spiced Chai Frappe

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup water
80g Aromatic Spiced Chai
Double espresso shot

Directions:

Combine all ingredients into
blender and blend until smooth.

63. Chai & Chocolate Frappe

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup water
80g Aromatic Spiced Chai
15ml chocolate syrup

Directions:

Combine all ingredients into
blender and blend until smooth

64. Iced Spiced Chai

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup milk
40g Aromatic Spiced Chai

Directions:

Combine all ingredients into
cocktail shaker and shake
vigorously until fully dissolved.



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ORIGINAL ICED COFFEE



The Art of Blend Original Iced Coffee is a classic blend of Arabica and Robusta coffee and smooth dairy. This premium blend creates a gourmet Iced Coffee with a full body and silky smooth mouth feel.



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MIXING INSTRUCTIONS

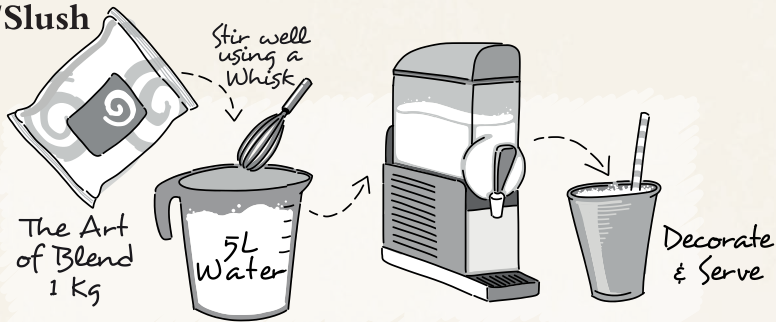
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) of Original Iced Coffee and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

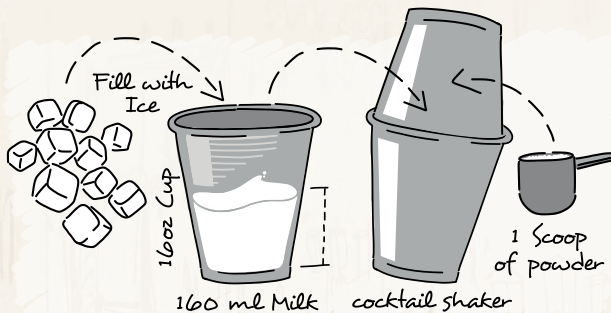
*Blender times may vary depending on blender type used.

Granita/Slush



Add 1kg of Original Iced Coffee to 5 litres of cool drinking water. Stir well with whisk. Transfer liquid to a Granita machine and leave on freeze with the agitation on. Wait till ice crystals have formed and serve. Flavour and decorate as desired.

Over Ice



For 16oz/475ml serving: Fill cup with ice, add milk up to $\frac{3}{4}$ of the cup and pour into cocktail shaker. Add 1 scoop (40g) of Original Iced Coffee, secure lid and shake well for 30 seconds or until all sugar has dissolved. Pour into serving glass and decorate as desired.

65. Iced Coffee

Ingredients:

1 cup ice
¾ cup milk
40g Original Iced Coffee

Directions:

Combine all ingredients into cocktail shaker and shake vigorously until fully dissolved.



66. Iced Coffee Frappe

Ingredients:

1 cup ice
¾ cup water
80g Original Iced Coffee

Directions:

Combine Ingredients into blender and blend until smooth.

67. Iced Caramel Coffee Frappe

Ingredients:

1 cup ice
¾ cup water
80g Original Iced Coffee
15ml Caramel syrup

Directions:

Combine ingredients into blender and blend until smooth.

68. Vanilla Iced Coffee

Ingredients:

1 cup ice
¾ cup water
80g Original Iced Coffee
15ml Vanilla Syrup

Directions:

Combine all ingredients into blender and blend until smooth.

69. Iced Coffee Floater

Ingredients:

1 cup ice
¾ cup water
80g Original Iced Coffee
3 Soft Serve swirls

Directions:

Combine all ingredients into blender and blend until smooth.
Finish with 3 swirls of soft serve.

70. Mocha Frappe

Ingredients:

1 cup ice
¾ cup of water
80 Original Iced Coffee
15ml Chocolate Sauce
OR

1tbsp. chocolate powder

Directions:

Combine all ingredients into blender and blend until smooth.



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This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. At the bottom of the page, there is a faint, light-colored illustration of a city skyline, featuring various buildings and structures. The overall appearance is that of a clean, unused piece of stationery or a notebook page.

PREMIUM MOCHA LATTE



The Art of Blend Premium Mocha Latte was developed using a fine and delicate blend of Arabica & Robusta coffee, gourmet Belgian Chocolate, smooth dairy and just a touch of Vanilla, to create a smooth and rich beverage blend.



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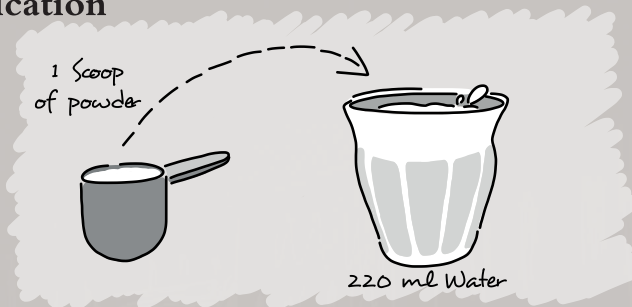
Blender



For 16oz/475ml serving: Fill cup with ice, add up to $\frac{3}{4}$ of the cup with water and pour into blender. Add 2 scoops (80g) of Premium Mocha Latte and blend on high for 30 seconds* or until smooth. Pour into serving glass and decorate as desired.

*Blender times may vary depending on blender type used.

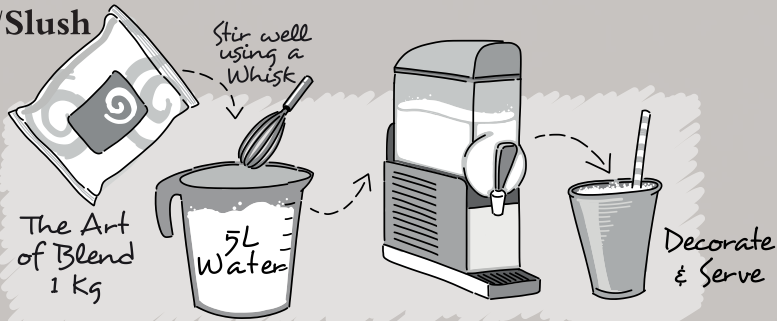
Hot Application



For 8oz/235ml serving: Add 1 scoop (40g) of Premium Mocha Latte to 220ml of hot water. Stir until sugar is fully dissolved.

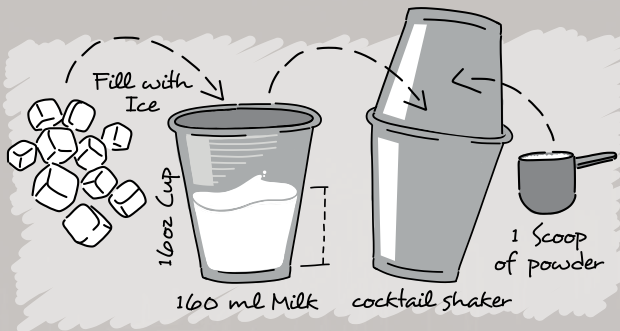
MIXING INSTRUCTIONS

Granita/Slush



Add 1kg of Premium Mocha Latte to 5 litres of cool drinking water. Stir well with whisk. Transfer liquid to a Granita machine and leave on freeze with the agitation on. Wait till ice crystals have formed and serve. Flavour and decorate as desired.

Over Ice



For 16oz/475ml serving: Fill cup with ice, add milk up to $\frac{3}{4}$ of the cup and pour into cocktail shaker. Add 1 scoop (40g) of Premium Mocha Latte, secure lid and shake well for 30 seconds or until all sugar has dissolved. Pour into serving glass and decorate as desired.

71. Premium Mocha Latte

Ingredients:

1 cup hot water
40g Premium Mocha Latte

Directions:

Combine all ingredients into cup and stir until fully dissolved.

72. Almond Mocha latte

Ingredients:

1 cup hot water
40g Premium Mocha Latte
15ml. Almond syrup

Directions:

Combine all ingredients into cup and stir until fully dissolved.



73. Mint Mocha Latte

Ingredients:

1 cup hot water
40g Premium Mocha Latte
15ml Mint syrup

Directions:

Combine all ingredients into cup and stir until fully dissolved.

74. Caramel Mocha Latte

Ingredients:

1 cup hot water
40g Premium Mocha Latte
15ml. Caramel syrup

Directions:

Combine all ingredients into cup and stir until fully dissolved.

75. Premium Mocha Frappe

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup water
80g Premium Mocha Latte

Directions:

Combine all ingredients into blender and blend until smooth.



76. Mocha Toffee Frappe

Ingredients:

1 cup ice
 $\frac{3}{4}$ cup water
80g Premium Mocha Latte
15ml. Toffee syrup

Directions:

Combine all ingredients into blender and blend until smooth.

77. Mint Mocha Frappe

Ingredients:

1 cup ice

$\frac{3}{4}$ cup water

80g Premium Mocha Latte

15ml Mint Syrup

Directions:

Combine all ingredients into blender and blend until smooth.



78. Iced Mocha

Ingredients:

1 cup ice

$\frac{3}{4}$ cup milk

40g Premium Mocha Latte

Directions:

Combine all ingredients into cocktail shaker and shake vigorously until fully dissolved.

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ITALIAN STYLE HOT CHOCOLATE



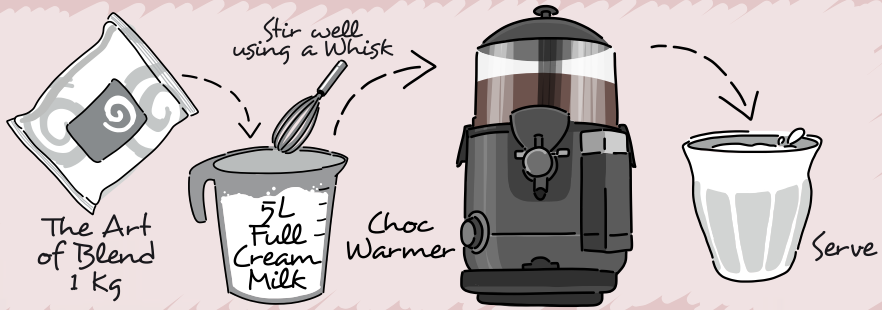
Created from 3 premium cocoas, The Art of Blend Italian Style Hot Chocolate has a rich chocolate flavour and full mouth feel, creating a unique Italian drinking experience.



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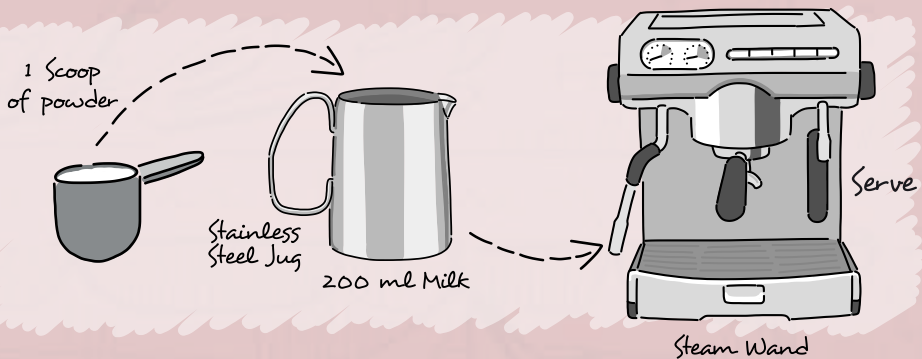
MIXING INSTRUCTIONS

Chocolate Warmer



Pour 5 litres of full cream milk into a food-grade mixing bucket or other mixing container suitable for preparing food. Open a 1kg bag of Italian Style Hot Chocolate powder and pour into the milk while mixing with a wire whisk. Keep mixing for about 30 seconds or until all the sugar has dissolved. Pour the product into the machine, set the temperature to 80°C with agitation on. Once it has reached that temperature change the setting to 65°C (serving temperature) and leave the agitation on.

Coffee Machine



Pour 200ml of milk into a stainless steel jug and add 1 scoop (40g) of Italian Style Hot Chocolate powder. Insert steam wand into the mix and turn it on, release the initial air quickly and then submerge the steam wand back into the mix. Continue to heat until the product starts to thicken (75-80°C). It's important that you don't 'stretch' the mix but only heat it to ensure the desired consistency is achieved. Pour into mug and serve.

79. Italian Style Hot Chocolate

Ingredients:

Milk

Italian Style Hot Chocolate

Directions:

Follow preferred mixing instructions and serve.

80. Italian Style Hot

Peanut Butter Chocolate

Ingredients:

Milk

Italian Style Hot Chocolate

Peanut Butter

Directions:

Follow preferred mixing instructions. Spread peanut butter along the inside of serving glass, pour Italian Style Hot Chocolate into serving glass and serve.



81. Italian Style Hot

Chocolate with Coconut Milk

Ingredients:

Milk

Italian Style Hot Chocolate

Coconut Milk

Directions:

Follow preferred mixing instructions and serve. Slowly pour Coconut Milk into glass from one side.



82. Italian Style Hot

Coconut Chocolate

Ingredients:

Milk

Italian Style Hot Chocolate

Toasted Coconut

Directions:

Follow preferred mixing instructions and serve. Garnish with toasted coconut.

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FINEST BELGIAN CHOCOLATE



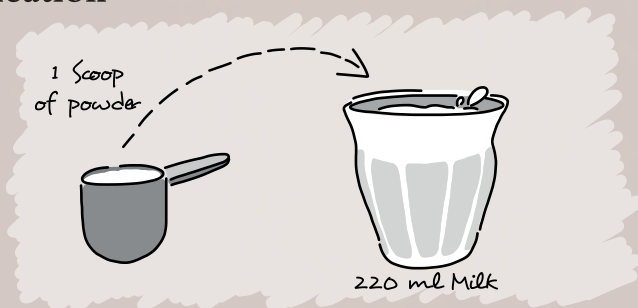
The Art of Blend Finest Belgian Chocolate is an indulgent, well balanced blend of high quality cocoa and creamy dairy notes. Perfect as an all-in-one gourmet chocolate powder.



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MIXING INSTRUCTIONS

Hot Application



For 8oz/235ml serving: Add 1 scoop (40g) of Finest Belgian Chocolate to 220ml of hot milk. Stir until sugar is fully dissolved.

83. Belgian Hot Chocolate

Ingredients:

1 cup hot milk
40g Finest Belgian
Chocolate

Directions:

Combine all ingredients into
cup and stir until fully dissolved.

84. Irish Cream Hot Chocolate

Ingredients:

1 cup hot milk
40g Finest Belgian
Chocolate
15ml Irish Cream



Directions:

Combine all ingredients into
cup and stir until fully dissolved.

85. Hot Mint Chocolate

Ingredients:

1 cup hot milk
40g Finest Belgian
Chocolate
15ml Mint Syrup



Directions:

Combine all ingredients into
cup and stir until fully dissolved.

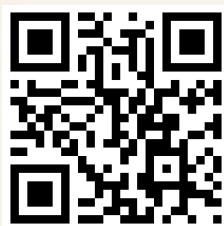
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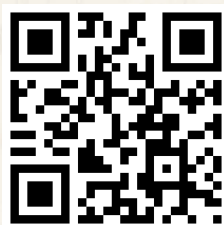
FAQs



Video Demonstrations



Extended Recipes



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www.blendbeverages.com.au