

SIMPLY

Ice-cold Refreshing
FRAPPES



*What's
inside...*

Flavour
SELECTION

Make great
TASTING FRAPPES

Frappe Flavour
IDEAS

Salted Caramel
FRAPPE RECIPE

FRAPPES *all year round*

Simply Frappe Powders and Liquid make it easy to create great tasting, ice cold frappes all year round.

We suggest keeping Vanilla Frappe as a standard base on any back bar. Just combine with flavoured syrups and sauces to make different flavoured drinks to order.



Vegetarian

All our frappes are approved by the Vegetarian Society.



Nut free

Our frappes are all produced in nut free factories and do not contain nuts.



Quality ingredients

We work hard to ensure all our ingredients are ethically sourced and of the highest quality.

Ready to Serve



Our Liquid Vanilla Frappe is ready to serve, so no blender is required. Just pour over ice and add a Simply Syrup to offer even more flavours.

FLAVOUR *Selection*



VANILLA



VEGAN VANILLA



CHOCOLATE



WHITE CHOCOLATE



COFFEE



MOCHA



TOFFEE



COOKIES & CREAM

FRAPPE *flavour ideas*



Cookies and Cream

Embrace nostalgia with our delicious **Cookies & Cream**

Frappe powder, perfect for a simple but tasty treat with real cookie crumb.



Speculoos

Enhance caramel and biscuit flavours like Speculoos by combining it with **Toffee Frappe** powder and a complementary topping sauce.



Strawberries and Cream

Elevate the fruity flavour of strawberry syrup with strawberry sauce and real fruit by using our **freeze-dried strawberries**.

Picture Perfect Drinks

With Instagram and TikTok becoming increasingly more influential, toppings and garnishes have never been more important when making your drink stand out. Whipped cream and topping sauces are now an expectation, so get creative when styling your drinks with other dessert items.

Our Unicorn Violet Frappe uses freeze-dried strawberries, marshmallows and an ice cream cone to make this picture perfect, so try to include an array of textures and colours in your frappe toppings and always think – would I share this on Instagram?

UNICORN VIOLET FRAPPE

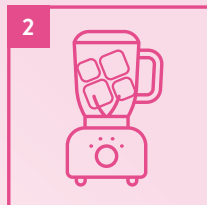


FRAPPE *Recipe*

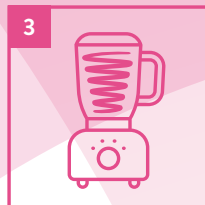
12oz / 355ml



1 Add 120ml, 2 scoops (50g) of Simply Frappe Powder and 2 pumps (15ml) of a Simply Syrup of your choice to a blender.



2 Add a cup full of ice to the blender



3 Blend for 30 seconds



4 Top with whipped cream and Simply Toppings and Sauces

Salted Caramel FRAPPE *Recipe*

Ingredients

Milk

| 12oz | 16oz | 20oz |
|-------|-------|-------|
| 120ml | 140ml | 160ml |

Simply Vanilla Frappe Powder

| 12oz | 16oz | 20oz |
|----------------|----------------|----------------|
| 2 scoops (50g) | 2 scoops (50g) | 3 scoops (75g) |

Simply Salted Caramel Syrup or Simply Sugar Free Salted Caramel Syrup

| 12oz | 16oz | 20oz |
|----------------|----------------|------------------|
| 2 pumps (15ml) | 2 pumps (15ml) | 3 pumps (22.5ml) |

Simply Caramel Sauce

Simply Diced Caramel Pieces

Whipped cream

Ice

Instructions

- 1 Add milk, Vanilla Frappe Powder and Salted Caramel Syrup to a blender
- 2 Add a cup full of ice to the blender
- 3 Blend for 30 seconds
- 4 Pour blender contents into cup
- 5 Top with whipped cream, Caramel Sauce and Diced Caramel Pieces



For recipe inspiration and more find us on social

