

SIMPLY

MINT CHOCOLATE FRAPPE

Recipe instructions

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 Chocolate Syrup or Simply Sugar Free Chocolate syrup 

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

Simply Mint Topping Sauce 

Simply Milk Chocolate Curls 

Whipped cream 

Ice 

Instructions

- 1 Add the milk, Vanilla Frappe Powder, Chocolate Syrup and a squeeze of Mint topping sauce into a blender.
- 2 Add a cup full of ice to the blender and blend for 30 seconds.
- 3 Whilst blending, decorate you glass with mint topping sauce.
- 4 Pour blender contents the glass and top with whipped cream.
- 5 Decorate with more sauce if desired and chocolate curls.

