

SIMPLY

# White Chocolate Hazelnut FRAPPE

## Recipe

### Ingredients

Simply Hazelnut Syrup 

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


Simply White Chocolate Frappe Powder 


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

Milk 

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

Ice 

Whipped cream 

Simply White Chocolate with Hazelnut Flavouring  
Topping Sauce 

Simply White Chocolate Curls 

### Instructions

- 1 Add the hazelnut syrup, white chocolate frappe powder and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with white chocolate and hazelnut sauce, white chocolate curls and optionally chopped hazelnuts.

