

SIMPLY





White Chocolate Hazelnut FRAPPE RECIPE



Ingredients

-  2 pumps (15ml) Simply Hazelnut Syrup
-  2 scoops (34g) Simply Luxury White Chocolate Powder
-  120ml Milk
-  Ice
-  Whipped cream
-  Simply White Chocolate with Hazelnut Topping Sauce
-  Simply White Chocolate Curls

Instructions

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