

S I M P L Y

Ice-cold Refreshing  
**FRAPPES**



What's  
inside...

Flavour  
SELECTION

Make great  
TASTING FRAPPES

Frappe Flavour  
IDEAS

Salted Caramel  
FRAPPE RECIPE

# FRAPES 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 don't 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



# FRAPPE flavour ideas



## Chocolate

Embrace nostalgia with our delicious **Chocolate Frappe** powder, perfect for a simple but tasty treat.



## Strawberries and Cream

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



## Speculoos

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



## UNICORN VIOLET FRAPPE

## 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?

# FRAPPE Recipe

12oz / 355ml



1  
Add 120ml milk, 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)

Whipped cream

Ice

Simply Caramel Sauce

Simply Diced Caramel Pieces

### 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

