



COLD BEVERAGES – SUMMER 1 2023



Caramel Ribbon Crunch Frappuccino® Blended Beverage

Dark Caramel sauce is blended with milk and ice, then poured, with a layer of whipped cream and Dark Caramel sauce in between; finished with whipped cream, caramel drizzle and Caramel Sugar topping. Available in coffee and crème options.



	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<i>Skip This Step For Blended Crème</i> Frappuccino® Roast Soluble Coffee	Full pumps into blender	2 pumps	3 pumps	4 pumps
2	Chilled Milk (whole milk is default)	Pour milk to lower line on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	 Starbucks Dark Caramel Sauce use red pump that comes with Fontana sauces	Full pumps into blender	1 pump	1 pumps	2 pumps
5	Ice	Add appropriate volumetric scoop of ice to blender.			
6	<i>Blended Coffee</i> Coffee Frappuccino® Syrup Base	Full pumps into blender	2 pumps	3 pumps	4 pumps
7	Press button #1 to blend. Pour contents into cup.				
8	Starbucks Whipped Cream	Add 1" whipped cream to bottom of the cup			
9	Swirl Starbucks Dark Caramel sauce in cup	One swirl in bottom of the cup			
10	 Finish	<ul style="list-style-type: none"> · Pour blender contents into cup. · Top with whipped cream, Dark Caramel drizzle (standard spiral) and 4 shakes of Caramel Ribbon Sugar topping. 			

Chocolate Java Mint Frappuccino® Blended Beverage

Blending the perfect balance of coffee, sweet chocolate, and refreshing mint flavors with rich Frappuccino® chips into a smooth treat finished with a layer of mocha sauce, whipped cream, and a chocolate cookie mint sprinkle topping.



	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)	
1	<i>Skip This Step For Blended Crème</i> Frappuccino® Roast Soluble Coffee	Full pumps into cup	2 pumps	3 pumps	4 pumps	
2	Chilled Milk (whole milk is default)	Pour milk to lower line on cup.				
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.					
4	Starbucks® White Chocolate Mint Sauce (LTO sauce)	Full pumps into pitcher	1 pump	1 pumps	2 pumps	
5	Starbucks® Frappuccino Chips	Scoop into pitcher	2 pumps	3 pumps	4 pumps	
6	Ice	Add appropriate volumetric scoop of ice to blender.				
7	<i>Blended Coffee</i> Coffee Frappuccino® Syrup Base	<i>Blended Crème</i> Crème Frappuccino® Syrup Base	Full pumps into pitcher	2 pumps	3 pumps	4 pumps
8	Press button #1 to blend. Pour contents into cup.					
9	Pour & Top with Bittersweet Mocha	Pour blender contents into cup to 1/4" (6mm) below rim. • Add Fontana® Bittersweet Mocha drizzle double circle on top of blended portion.				
10	Starbucks Whipped Cream & Topping	• Add whipped cream and finish with chocolate mint chip topping				

To view recipes individually, go to [nestlecoffeepartnerssl.com](https://www.nestlecoffeepartnerssl.com)



White Chocolate Macadamia Cream Cold Brew

Starbucks® Cold Brew sweetened with macadamia syrup, topped with a white chocolate macadamia cream cold foam and finished with roasted macadamia cookie crumbles.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
1 Prepare White Chocolate Macadamia Cold Foam	Prepare Cold Foam in pitcher: <ul style="list-style-type: none"> • Pump 1 pump Macadamia Syrup (full dose) • Pump 1 pump Fontana® White Chocolate Sauce • Pour Vanilla Sweet Cream to 100 mL line • Blend on setting #3. 		
2 Starbucks® Macadamia Syrup	Add Starbucks® Macadamia Syrup to cup:		
	1 pump	2 pumps	3 pumps
3 Starbucks® Cold Brew*	Fill to bottom line on cup <i>(Toddy brewed only)</i> Fill to top line on cup <i>(Draft or cold brew only)</i>		
4 Cold Filtered Water (skip step for draft)	Add to upper line on cup (Toddy brew only)		
5 Ice	Fill ice to 1" below rim line		
6 White Chocolate Macadamia Cream Cold Foam & topping	Pour Macadamia Cream Cold Foam from blender pitcher to the top of cup and top with Macadamia topping. Top with nitro lid and serve.		



For locations serving Nitro Cold Brew with countertop system:

- Follow steps 1 & 2
- For step 3 – fill cup with Nitro Cold Brew to 1": from rim of cup
- Skip steps 4 & 5
- Top beverage with Macadamia Cream Cold Foam and Macadamia Topping
- Place Nitro Cold Lid on top of beverage and serve.