





## STRAWBERRY FRAPPÉ

A GOURMET ICED BEVERAGE IN FEW MINUTES !

- QUICK AND EASY to prepare.
- QUALITY INGREDIENTS: No artificial colour or flavour.

• VARIOUS POSSIBILITIES OF COCKTAILS: Gourmet desserts or beverages, to be enjoyed at any time of the day.

- HIGH PROFIT MARGIN: No need for ice cream and freezer storage.
- TARGET CONSUMERS: The Millenials (18-35 years old), attract a young clientele seeking gourmet and on-the-go products.
- MADE IN FRANCE

### TEXTURE 4 THICK 3 SMOOTH 2 VELVET 1 FLUID

Perfectly adapted for blender. With a vegetable milk, the consistency may vary.

### TASTE PROFILE



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M393	STRAWBERRY FRAPPE Frappe mix	1kg	18 months	Case of 6 boxes	432 boxes per pallet 72 cases per pallet (9 cases per layer - 8 layers)	Box	FR / EN / DE / ES / PL / AR - CN / CZ / GR
120025		250g	18 months	Case of 6 boxes	1 500 boxes per pallet 250 cases per pallet (25 cases per layer - 10 layers)	Box	FR/EN/DE/ES

Store in a cool and dry place

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# Dessert time





## The Milky Gum's

Blender preparation for 300 ml Preparation time: ≈ 1 minute 50 seconds Difficulty level: ★★☆





DOWNLOAD THE STRAWBERRY FRAPPÉ PRODUCT SHEET

#### EQUIPMENT

- A professional or semi-professional blender or for individual consumers: a food processor
- A serving glass

#### **INGREDIENTS FOR 300 ML**

- 2 dosing spoons or 5 tablespoons of Strawberry Frappé powder
- 120 ml of milk
- 150 g of ice cubes
- 50 ml of red fruit puree (2 tablespoons)
- 10 ml bubble gum syrup
- Fresh strawberries and candies for decoration

### METHOD

- 1 Shake the box of powder.
- Pour into the blender bowl: milk, frappé powder, ice cubes, red fruit puree and syrup.
- 3 Blend for 20-25 seconds, gradually increasing the speed until smooth, then pour into a glass.
- 4 Garnish with a few fresh strawberries, candies, or even whipped cream and add a straw!



## Tip:

For desserts that look great and are even more exciting for kids, put the sweets on a skewer placed on top of the glass.

