





# YOGHURT FLAVOUR FRAPPÉ

A GOURMET ICED BEVERAGE IN FEW MINUTES !

- QUICK AND EASY TO PREPARE.
- QUALITY INGREDIENTS: No artificial colour or flavour.

CHOCOLATERIE

BOISSON ONCTUEUSE

TEXTURE ONCTUEUSE 1234

YAOURT

SAVEUR

- CREAMY and TASTY.
- EXCELLENT BASE FOR COCKTAILS: Great in combination with fruits: gourmet desserts or beverages, to be enjoyed at any time of the day.
- HIGH PROFIT MARGIN: No need for ice cream and freezer storage.

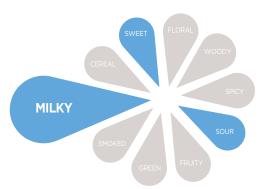
• TARGET CONSUMERS: The Millenials (18-35 years old), attract a young clientele seeking gourmet and on-the-go products.

MADE IN FRANCE



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

# TASTE PROFILE









Store in a cool and dry place

Find all our products ranges and a wide selection of cocktails ideas on: www.monbana.com

MONBANA Export - Rue Alain Colas - 53500 ERNÉE - FRANCE export@monbana.com +33(0)2 43 05 42 48

# Cocktail time





The Mojito

Blender preparation for 300 ml Preparation time:  $\approx 1$  minute 50 seconds Difficulty level: ★ 🛧 🏠





DOWNLOAD THE YOGHURT FRAPPÉ PRODUCT SHEET

# Tip:

For an alcoholic cocktail, add about 5 cl of rum at the same time as the milk.

### **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 Yoghurt Frappé powder
- 150 ml of milk
- 150 a of ice cubes
- 20 ml of mojito syrup
- Crushed ice
- Lime
- Fresh mint leaves for decoration.

#### **METHOD**

- 1 Shake the box of powder.
- 2 Pour into the blender bowl: milk, frappé powder, ice cubes and syrup.
- 3 Blend for 20-25 seconds, gradually increasing the speed until smooth, then pour into a glass.
- 4 In the bottom of the glass, place a few pieces of lime and crushed ice.
- 5 Garnish with a few mint leaves, a lime zest and add a straw.