

# NISBETS

SIMPLY

# Product Guide



SCAN  
HERE  
TO SHOP  
THE SIMPLY  
RANGE

RANGE FROM  
**£12.39**

**Powders**  
HT824  
see page 4

**£6.49**  
FOR 1 Litre

**1ltr Syrup  
Bottles**  
HW371, HW369,  
HW368, HW370,  
HW367 see pages  
6-7, 11, 13-15

**£2.99**  
FOR 300g

**Chocolate  
Cappuccino  
Duster**  
HT830



SIMPLY  
**HOT CHOCOLATE  
POWDER**

*Powder for making hot chocolate drinks*



ORDER ONLINE

**nisbets.co.uk**

Pricing correct at date of publication / April 2024

ORDER BY PHONE

**0117 316 5000**

Where applicable, VAT is excluded from pricing

# SIMPLY

The Simply team prioritises quality products when it comes to all things beverages, desserts and more.

Working hard to source the finest ingredients, craft the perfect recipes, and rigorously taste-test each product to ensure they remain **best in class**. With the final product in mind, Simply guarantee that every product excels in appearance, texture, and most importantly, taste!

Offering a full food & beverage solution, Simply's **versatile** range of products, easily adaptable across drinks, desserts, and beyond; seamlessly integrating into seasonal menus.

Create drinks that stand out from your competitors, entice your customers to try something new, and encourage repeat purchases! Simply can help make this possible, all while driving **great margins** for your beverage menu and creating **profit-boosting** drinks.

## The Simply range:

- ✓ Easy to use
- ✓ Profit boosting products
- ✓ Versatile product lines
- ✓ Quality products and ingredients



# PERFECT POWDERS FOR *Hot drinks*

Simply powders allow you to easily make luxurious, rich beverages. Pink or gold, chocolate or chai, this range of powders can be used to create a collection of delicious drinks.



NUT FREE



VEGETARIAN



GLUTEN FREE

Versatile powders!  
Create hot chocolates or ice cold frappes



Simply Luxury Gold Chocolate Powder HT826 £16.69  
Simply Hot Chocolate Powder HT824 £15.59  
Simply Luxury White Chocolate Powder KA373 £15.99

## WHITE HOT CHOCOLATE *Recipe*

### *Ingredients*

- 2 scoops (34g) Simply Luxury White Chocolate Powder 🥄
- Steamed milk 🥛
- Whipped cream 🍌
- Simply Luxury White Chocolate Topping Sauce 🌀
- Simply White Chocolate Curls 🍫

### *Instructions*

- 1 Combine your white chocolate powder with a small amount of steamed milk and stir into a paste.
- 2 Top with the rest of the milk.
- 3 Decorate with whipped cream, white chocolate topping sauce and white chocolate curls.

65p  
CONTRIBUTION  
COST\*



\*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Luxury White Chocolate Powder KA373  
Simply Luxury White Chocolate Topping Sauce HT854  
Simply White Chocolate Curls HT869

## GOLD HOT CHOCOLATE *Recipe*

### *Ingredients*

- 2 scoops (34g) Simply Luxury Gold Chocolate Powder 🥄
- Steamed milk 🥛
- Whipped cream 🍌
- Simply Luxury White Chocolate Topping Sauce 🌀
- Simply Diced Caramel Pieces 🍬

### *Instructions*

- 1 Add your luxury gold chocolate powder to a cup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the milk.
- 4 Decorate with whipped cream, white chocolate topping sauce and diced caramel pieces.

65p  
CONTRIBUTION  
COST\*



\*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Luxury Gold Chocolate Powder HT826  
Simply Luxury White Chocolate Topping Sauce HT854  
Simply Diced Caramel Pieces HT861

# LUXURY HAZELNUT HOT CHOCOLATE

## Recipe

### Ingredients:

- 2 pumps (15ml) Simply Hazelnut Syrup 🍷
- 2 scoops (34g) Simply Luxury Hot Chocolate Powder 🥄
- Steamed milk 🥛
- Whipped cream 🍌
- Simply Luxury Chocolate with Hazelnut Topping Sauce 🌀
- Simply Milk Chocolate Curls 🌀

### Instructions:

- 1 Combine your luxury hot chocolate powder and hazelnut syrup with a small amount of steamed milk and stir into a paste.
- 2 Top with the rest of the milk.
- 3 Decorate with whipped cream, chocolate and hazelnut topping sauce and chocolate curls.



\*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Hazelnut Syrup HW371  
Simply Luxury Hot Chocolate Powder HT827

Simply Luxury Chocolate with Hazelnut Topping Sauce HT845  
Simply Milk Chocolate Curls HT865

# HAZELNUT WHITE HOT CHOCOLATE

## Recipe

### Ingredients:

- 2 pumps (15ml) Simply Hazelnut Syrup 🍷
- 2 scoops (34g) Simply Luxury White Chocolate Powder 🥄
- Steamed milk 🥛
- Whipped cream 🍌
- Simply White Chocolate with Hazelnut Topping Sauce 🌀
- Simply White Chocolate Curls 🌀

### Instructions:

- 1 Combine your white chocolate powder, hazelnut syrup with a small amount of steamed milk and stir into a paste.
- 2 Top with the rest of the milk.
- 3 Decorate with whipped cream, white chocolate & hazelnut sauce and white chocolate curls.



\*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Hazelnut Syrup HW371  
Simply Luxury White Chocolate Powder KA373  
Simply Luxury White Chocolate Topping Sauce HT854  
Simply White Chocolate Curls HT869

# DARK HOT CHOCOLATE

## Recipe

### Ingredients:

2 pumps (56g) Simply Dark Chocolate Sauce 🍴

Steamed milk 🥛

Whipped cream 🍌

Simply Dark Chocolate Flakes 🍫

### Instructions:

- 1 Add the dark chocolate sauce to a cup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the steamed milk.
- 4 Decorate with whipped cream, dark chocolate sauce and dark chocolate flakes.



Simply 2.5kg Dark Chocolate Sauce is a great base for hot drinks as well as for topping drinks and desserts

44p  
CONTRIBUTION COST

Simply Dark Chocolate Sauce HT842  
Simply Dark Chocolate Flakes HT860

# SPICED CHAI LATTE

## Recipe

### Ingredients:

50g Simply Luxury Spiced Chai 🍵

Steamed milk 🥛

A dusting of cinnamon 🍷

### Instructions:

- 1 Mix your spiced chai powder with a small amount of hot water until a paste is formed.
- 2 Top with steamed milk and stir.
- 3 Garnish with a dusting of cinnamon.

78p  
CONTRIBUTION COST\*



\*Contribution cost based on product listed below; excludes milk and cinnamon

Simply Luxury Spiced Chai HT829



Looking for something different?

# CREATE FABULOUS

# Frappes

Iced beverages are a great way to keep your drinks menu exciting with seasonal changes and Limited Time Offers. Combine Simply syrups, sauces and frappe powders to create the perfect iced drinks!



Simply Vanilla Frappe Powder HT819 £15.99  
Simply Strawberry Syrup HW367 £6.49  
Simply Strawberry Topping Sauce HT852 £8.29

Simply Speculoos Syrup HW369 £6.49  
Simply Caramel Topping Sauce HT844 £8.29

## WHITE CHOCOLATE HAZELNUT FRAPPE

### Recipe

#### Ingredients:

2 pumps (15ml) Simply Hazelnut Syrup 🍷

2 scoops (50g) Simply Luxury White Chocolate Powder 🥄

140ml Milk 🥛

Ice 🧊

Whipped cream 🍌

Simply White Chocolate and Hazelnut Topping Sauce 🌀

Simply White Chocolate Curls 🌀

#### Instructions:

- 1 Add the milk, hazelnut syrup and white chocolate powder to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with white chocolate and hazelnut topping sauce and white chocolate curls.

\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

Simply Hazelnut Syrup HW371  
Simply Luxury White Chocolate Powder KA373  
Simply White Chocolate and Hazelnut Topping Sauce HT855  
Simply White Chocolate Curls HT869



Combine  
to create the perfect  
iced drink



92p  
CONTRIBUTION  
COST\*

# GOLD CHOCOLATE FRAPPE

## Recipe

### Ingredients:

2 scoops (50g) Simply Luxury Gold Chocolate Powder 🥄

140ml Milk 🥛

Ice 🧊

Whipped cream 🍌

Simply Luxury White Chocolate Topping Sauce 🌀

Simply Diced Caramel Pieces 🍬

### Instructions:

- 1 Add the milk and luxury gold chocolate powder to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup.
- 4 Decorate with whipped cream, white chocolate topping sauce and diced caramel pieces.

91p  
CONTRIBUTION  
COST\*



\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

Simply Luxury Gold Chocolate Powder HT826

Simply Luxury White Chocolate Topping Sauce HT854

Simply Diced Caramel Pieces HT861

# SPECULOOS FRAPPE

## Recipe

### Ingredients:

2 pumps (15ml) Simply Speculoos Caramelised Biscuit Syrup 🍷

2 scoops (50g) Simply Vanilla Frappe Powder 🥄

140ml Milk 🥛

Ice 🧊

Whipped cream 🍌

Simply Caramel Topping Sauce 🌀

Simply Biscuit Crumb 🍪

### Instructions:

- 1 Add the milk, vanilla frappe powder, speculoos caramelised biscuit syrup and a scoop of biscuit crumb to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with caramel topping sauce and biscuit crumb.

53p  
CONTRIBUTION  
COST\*



\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

Simply Speculoos Caramelised Biscuit Syrup HW369

Simply Vanilla Frappe Powder HT819

Simply Caramel Topping Sauce HT844

Simply Biscuit Crumb HT871

## Ingredients

- 2 pumps (15ml) Simply Salted Caramel Syrup 🍷
- 2 scoops (50g) Simply Vanilla Frappe Powder 🥄
- 140ml Milk 🥛
- Ice 🧊
- Whipped cream 🍷
- Simply Salted Caramel Topping Sauce 🌀
- Simply Diced Caramel Pieces 📦

## Instructions

- 1 Add the milk, vanilla frappe powder and salted caramel syrup into a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with salted caramel sauce and diced caramel pieces.

## SALTED CARAMEL FRAPPE

### Recipe

64p  
CONTRIBUTION  
COST\*



\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

- Simply Salted Caramel Syrup HW368
- Simply Vanilla Frappe Powder HT819
- Simply Salted Caramel Topping Sauce HT851
- Simply Diced Caramel Pieces HT861

## CHOCOLATE HONEYCOMB FRAPPE

### Recipe

66p  
CONTRIBUTION  
COST\*



## Ingredients

- 2 pumps (15ml) Simply Honeycomb Syrup 🍷
- 2 scoops (50g) Simply Vanilla Frappe Powder 🥄
- 140ml Milk 🥛
- Ice 🧊
- Whipped cream 🍷
- Simply Luxury Milk Chocolate Topping Sauce 🌀
- Simply Crunchie Milk Chocolate Pieces 🍫

## Instructions

- 1 Add the milk, vanilla frappe powder, honeycomb syrup and a pump of your chocolate sauce into a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with milk chocolate topping sauce and crunchie milk pieces.

\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

- Simply Honeycomb Syrup HW370
- Simply Vanilla Frappe Powder HT819
- Simply Luxury Milk Chocolate Topping Sauce HT846
- Simply Crunchie Milk Chocolate Pieces HT859

## STRAWBERRY SHORTCAKE

### Recipe

## Ingredients:

- 2 pumps (15ml) Simply Strawberry Syrup 🍷
- 2 scoops (50g) Simply Vanilla Frappe Powder 🥄
- 140ml Milk 🥛
- Ice 🧊
- Whipped cream 🍷
- Simply Strawberry Topping Sauce 🌀
- Simply Biscuit Crumb 🍪

## Instructions:

- 1 Add the milk, vanilla frappe powder, strawberry syrup and a scoop of biscuit crumb into a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with strawberry topping sauce and biscuit crumb.

\*Contribution cost based on products listed below; excludes milk, ice and whipped cream

- Simply Strawberry Syrup HW367
- Simply Vanilla Frappe Powder HT819
- Simply Strawberry Topping Sauce HT852
- Simply Biscuit Crumb HT871



Everything  
you'll need!



53p  
CONTRIBUTION  
COST\*

# COOLERS AND *Iced Teas*

Iced teas and coolers are a great way to improve your profit margin, being sold for an average of £3.70 at coffee shops in 2023.



Just  
**21p**  
per serving

Simply Pink Lemonade HT808 £6.99  
Simply Sugar Free Peach Iced Tea HT812 £6.99  
Simply Dragon Fruit & Mango Cooler HT804 £6.99

## DRAGON FRUIT AND MANGO COOLER

### *Recipe*

#### *Ingredients:*

4 pumps (30ml) Simply Dragon Fruit & Mango Cooler 🍹

270ml Water 🍶

Ice 🧊

#### *Instructions:*

- 1 Add your dragon fruit & mango cooler to a cup full of ice.
- 2 Top with water and stir.
- 3 Garnish with fresh fruit and herbs if desired.

**21p**  
PER SERVING



Popping Boba is a great way to make drinks easily customisable



Simply Dragon Fruit & Mango Cooler HT804  
Simply Mango Popping Boba KA371

## Ingredients

4 pumps (30ml) of Simply Jasmine and Lime Iced Tea Syrup 🍷

270ml Water 🍵

Ice 🧊

## Instructions

- 1 Add your jasmine and lime iced tea syrup to a cup full of ice.
- 2 Top with water and stir.
- 3 Garnish with fresh fruit and herbs if desired.

21p  
PER SERVING

\*Contribution cost based on products listed below; excludes ice and water

Simply Jasmine & Lime Iced Tea Syrup HT809

## JASMINE & LIME ICED TEA

### Recipe



## PINK LEMONADE with LYCHEE BOBA

### Recipe

## Ingredients

4 pumps (30ml) Simply Pink Lemonade Cooler 🍷

1 sieve (60g) Simply Lychee Popping Boba 🍡

270ml Water 🍵

Ice 🧊

## Instructions

- 1 Add your pink lemonade cooler to a cup full of ice.
- 2 Add a sieve of lychee popping boba.
- 3 Top with water and stir.
- 4 Garnish with fresh fruit and herbs if desired.

Simply Pink Lemonade Cooler HT808

Simply Lychee Popping Boba KA370

£1.04  
CONTRIBUTION  
COST



## SUGAR FREE PEACH ICED TEA with STRAWBERRY BOBA

### Recipe

## Ingredients:

4 pumps (30ml) Simply Sugar Free Peach Iced Tea 🍷

60g Simply Strawberry Popping Boba 🍡

270ml Water 🍵

Ice 🧊

## Instructions:

- 1 Add your sugar free peach iced tea syrup to a cup full of ice.
- 2 Add a sieve of strawberry popping boba.
- 3 Top with water and stir.
- 4 Garnish with fresh fruit and herbs if desired.

Simply Sugar Free Peach Iced Tea Syrup HT812

Simply Strawberry Popping Boba KA372

£1.04  
CONTRIBUTION  
COST



# QUICK SERVE Smoothies

Simply Smoothies are easy to use - just blend with ice. Made with real fruit puree, these provide the easiest way to make a delicious smoothie with minimal ingredients.

Store ambient until open!



Simply Mango Smoothie HT831 £5.99  
Simply Blackberry and Blueberry Smoothie HT833 £5.99  
Simply Strawberry Smoothie HT832 £5.99

## BLACKBERRY & BLUEBERRY SMOOTHIE

### Recipe

#### Ingredients

180ml Simply Blackberry & Blueberry Smoothie 🍷

Ice 🧊

#### Instructions

- 1 Add the blackberry and blueberry smoothie with a cup of ice to a blender.
- 2 Blend for 30 seconds or until smooth and pour the blender contents into a cup.

Simply Blackberry & Blueberry Smoothie HT833



£1.08  
PER SERVING

£1.08  
PER SERVING



Simply Mango Smoothie HT831

## MANGO SMOOTHIE

### Recipe

#### Ingredients

180ml Simply Mango Smoothie 🍷

Ice 🧊

#### Instructions

- 1 Add the mango smoothie with a cup of ice to a blender.
- 2 Blend for 30 seconds or until smooth and pour the blender contents into a cup.

# PERFECT Purees

Simply Purees are easy to use and make delicious cocktails and desserts. Containing real fruit, these purees can be used to make cocktails, pair with desserts or added to fruity frappes.

**50**  
servings per bottle  
(based on 20ml  
serving size)



Simply Mango Puree HT835 £9.99  
Simply Banana Puree HT834 £9.99  
Simply Strawberry Puree HT839 £9.99

## TROPICAL BANANA RUM COCKTAIL

### Recipe

#### Ingredients

20ml Grenadine 🍷 100ml Orange juice 🍷  
2 shots (50ml) White rum 🍷 100ml Pineapple juice 🍷  
50ml Simply Banana Puree 🍷 Ice 🧊

#### Instructions

- 1 Into a glass, pour in your grenadine and fill with ice.
- 2 Into a cocktail shaker, pour your rum, banana puree and juices along with a scoop of ice.
- 3 Place the lid on the top and shake hard.
- 4 Using a strainer, pour the contents of the shaker into your glass.
- 5 Garnish with an orange wheel and a maraschino cherry.

Simply Banana Puree HT834



**50p**  
CONTRIBUTION  
COST

## FROZEN STRAWBERRY DAIQUIRI

### Recipe

#### Ingredients

125ml Simply Strawberry Puree 🍷  
2 shots (50ml) White rum 🍷  
25ml Lime juice 🍷  
Ice 🧊

#### Instructions

- 1 Place all ingredients into a blender with a scoop of ice and blend for 30 seconds.
- 2 Into a martini glass, pour content of blender and garnish with half a strawberry.



**£1.25**  
CONTRIBUTION  
COST

Simply Strawberry Puree HT839

SIMPLY



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