

SIMPLY

White Chocolate Hazelnut FRAPPE Recipe

Ingredients

Simply Hazelnut Syrup 

12oz	16oz	20oz
2 pumps (15ml)	2 pumps (15ml)	3 pumps (22.5ml)

Simply Luxury White Chocolate Powder 

12oz	16oz	20oz
2 scoops (50g)	2 scoops (50g)	3 scoops (75g)

Milk 

12oz	16oz	20oz
120ml	140ml	160ml

Ice 

Whipped cream 

Simply White Chocolate with Hazelnut Topping Sauce 

Simply White Chocolate Flakes 

Instructions

- 1 Add the milk, white chocolate powder and hazelnut 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 white chocolate and hazelnut topping sauce and white chocolate flakes.



Simply Hazelnut Syrup

HW371

Simply White Chocolate
with Hazelnut Topping Sauce

HT855

Simply White
Chocolate Flakes

HT870