








SIMPLY

Pistachio





FRAPPE RECIPE



Ingredients

-  2 Pumps (15ml) Simply Pistachio Syrup
-  2 Scoops (50g) Simply Vanilla Frappe Powder
-  120ml Milk
-  Ice
-  Whipped cream
-  Simply Pistachio Topping Sauce
-  Simply Freeze Dried Raspberries

Instructions

-  Add the milk, pistachio syrup and frappe powder to a blender.
-  Add a cup of ice and blend for 30 seconds or until smooth.
-  Pour the blender contents into a cup and top with whipped cream.
-  Decorate with pistachio topping sauce and freeze dried raspberries