



# Recipes



# VANILLA LATTE TASTING

## **Ghirardelli's Vanilla Sauce** vs. **Other Vanilla Syrups**

- 1 fl. oz. Ghirardelli Vanilla Sauce  
Other Vanilla Syrup
- Double Shot Espresso
- 8 fl. oz. Steamed Milk



# RECIPES

## Vanilla Mocha

- ½ fl. oz. Ghirardelli Vanilla Sauce
- 1 fl. oz. Ghirardelli Black Label Chocolate Sauce
- Double Shot Espresso
- 8 fl. oz. Steamed Milk



# RECIPES

## Vanilla Cold Brew Au Lait

- ½ fl. oz. Ghirardelli Vanilla Sauce
- 5 fl. oz. Whole Milk
- 6 fl. oz. Cold Brew
- Ice





# RECIPES

## ULTIMATE Vanilla Latte

- 1 fl. oz. **Ghirardelli Vanilla Sauce**
- Double Shot Espresso
- 8 fl. oz. Steamed Milk



**Vanilla Matcha Latte**

- 1½ fl. oz. **Ghirardelli Vanilla Sauce**
- 1 tsp. Matcha Powder
- 10 fl. oz. Steamed Milk



**Vanilla Turmeric Latte**

- 1 fl. oz. **Ghirardelli Vanilla Sauce**
- 1 tsp. Turmeric Powder
- ½ tsp. Cinnamon Powder
- 10 fl. oz. Steamed Milk



# RECIPES

## Sea Salt Caramel Frappé

- ❑ 4-5 fl. oz. Milk
- ❑ ½ cup. Ghirardelli Vanilla Frappé Mix
- ❑ 2 fl. oz. Ghirardelli Sea Salt Caramel Sauce
- ❑ 12 oz. cup Ice
- ❑ Double Shot Espresso
- ❑ QS Whipped Cream
- ❑ QS Additional Ghirardelli Sea Salt Caramel Sauce and Ghirardelli Barista Caramel Mini Chips for garnishing



# RECIPES

## Vanilla Sea Salt Caramel Blueberry Pineapple Shake

Recipe by Victor Gielisse, Certified Master Chef

Yield: two 8 oz. servings

### Ingredients:

- 3 TB. **Ghirardelli Vanilla Frappe Mix**
- 8 oz. Whole Milk
- 2 TB. **Ghirardelli Sea Salt Caramel Sauce**
- 8 oz. Pineapple, cleaned, diced
- 4 oz. Blueberries, washed, whole
- 4 oz. Ice
- 2 tsp. **Ghirardelli Barista Caramel Mini Chips** for garnish

### Method:

1. In Vitamix blender or Vitaprep, place Ghirardelli Vanilla Frappe Mix, whole milk, Ghirardelli Sea Salt Caramel Sauce, pineapples, and blueberries.
2. Add ice and blend on variable speed for 20 seconds.
3. In pre-chilled glasses, pour shake mixture and garnish with Ghirardelli Barista Caramel Mini Chips.
4. Add straw and serve.

# RECIPES

## Chocolate Cinnamon Swirl Pudding

Recipe by Victor Gielisse, Certified Master Chef  
Yield: 40 Portions

### Ingredients:

- 3.5 lb. Cinnamon Swirl Raisin Bread, diced
- 12 oz. Heavy Cream
- 4.5 oz. Praline Paste
- 12 oz. **Ghirardelli Grand Chips** (400 Count Semi-Sweet Chocolate Chips)
- 9 oz. Brown Sugar
- 3 Oranges, zest
- 2 TB. **Ghirardelli Vanilla Sauce**
- 12 oz. Bailey's Irish Cream Liqueur
- 9 oz. Dark Rum
- 15 Eggs
- 36 oz. Whole Milk
- QS **Ghirardelli Vanilla Sauce** for garnish

### Method:

1. Place raisin bread in a large mixing bowl. In another bowl, combine cream and praline paste, whisk gently until smooth. Add Ghirardelli Grand Chips, brown sugar, Ghirardelli Vanilla Sauce, and orange zest. Stir and add Irish Cream, rum. Let macerate for 10 minutes. Fold mixture into the raisin bread.
2. In a bowl, whisk eggs loosely while adding milk. Fold into the bread mixture and refrigerate for 10 minutes.
3. Grease cake pan with non-stick cooking spray. Fill with bread mixture. Bake at 350F for 50 minutes. Cool and refrigerate until service.
4. To serve, cut into portions. Heat in microwave for 40 seconds per portion.
5. Serve with Ghirardelli Vanilla Sauce. Optional: Flavor Vanilla Sauce with additional Bailey's and rum.