



Kiss the Frog

Right now my 2 year old has The Princess and the Frog playing on repeat. When we were asked to create a frozen drink based off a movie I had no choice but to create a magical drink inspired by my daughter's favorite movie. This drink starts sweet and finishes off with smooth, earthy matcha notes... Magic!

Yield: 1, 16 oz. Drink

Ingredients:

- 6 oz. of Jet Very Cherry (DaVinci)
- 1 oz. (or 4 pumps) of DaVinci Blue Raspberry Syrup
- 2 tsp. of Two Leaves and a Bud NICE Matcha
- 1 oz. of Hot Water
- 8-10 oz. of Ice

Directions: Put the smoothie mix and syrups in the blender, then add the ice and blend until smooth. In a shot glass, mix your matcha and hot water until well blended. Pour the smoothie into your glass, then float the matcha shot on top and enjoy.

Gentlemen Prefer Blondes

Marilyn Monroe said it best in Gentlemen Prefer Blondes, "If a thing is worth doing, it's worth doing well." This drink is not only delicious with caramel chips, hints of macadamia nuts, brown sugar and my personal favorite, white chocolate, it is also the exact color of my new blonde hairdo.

Yield: 1, 16 oz. Drink

Ingredients:

- 8 oz. of Milkadamia Original Macadamia Nut Milk
- 1 oz. (or 4 pumps) of Monin Spiced Brown Sugar Syrup
- 1 oz. of Ghirardelli Barista Caramel Flavored Mini Chips
- 3 tbs. of Ghirardelli Classic White Frappé
- 2 oz. of Toddy Cold Brew Coffee Concentrate
- 6 oz. of Ice

Directions: Add all of the liquid ingredients and the chips to the blender, then add the frappé powder and top it with ice. Blend until smooth. Garnish with additional chips and macadamia nuts, then enjoy!

BARISTA **BPS** PRO SHOP





"I'll Have What She's Having"

This pecan frappe, inspired by When Harry Met Sally, is just what you need to to stage your own blockbuster "Meet-Cute." Your taste buds are sure to fall in love!

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. (or 2 pumps) of Monin Butter Pecan Syrup
- ¼ oz. (or 1 pump) of Monin Cookie Butter Syrup
- ¼ oz. (or 1 pump) of Monin Brown Butter Toffee Syrup
- 5 oz. of Toddy Cold Brew Coffee Concentrate
- 1, 60 cc scoop of Cafe Essentials Neutral Base
- 6 oz. of Ice

Optional Garnish: Whipped Cream & Pecans

Directions: Add the syrups and cold brew to the blender. Next, add the neutral base followed by the ice and blend. Pour the blend into your favorite movie mug, then top it with whipped cream and a pecan garnish.

Hawaiian Roller Coaster Ride Blended Mocha

Take a roller coaster ride with Lilo and Stitch with this Hawaiian salted caramel Kona mocha blended coffee! It's the perfect drink for those days you wish you were on the beach soaking up some sun.

Yield: 1, 16 oz. Drink

Ingredients:

- 1, 60 cc scoop of Big Train Kona Mocha Blended Iced Coffee
- 1 oz. (or 4 pumps) of DaVinci Single Origin Hawaiian Salted Caramel Syrup
- 2 oz. of Espresso
- 8 oz. of Milk
- 5 oz. of Ice

Optional Garnish: Coconut Whipped Cream & Stirling Flavors Toasted Coconut Shakable Topping

Directions: In a blender pitcher, add the espresso, milk and syrup. Next, add the Big Train Kona Mocha followed by ice. Blend everything, then top it with whipped cream and toasted coconut topping to finish it off.

Whipped Cream: Add 2 oz. of DaVinci Coconut Syrup and 16 oz. of heavy whipping cream to the iSi Profi, then screw the lid back on, add 1 N2O cream charger, and shake carefully.





Fools Rush In

Some things are just meant to be, like spicy mango margaritas. This 90's "Rom Com" inspired drink has a hint of heat, but is perfectly balanced by the sweetness of mango.

Yield: 1, 14 oz. Drink

Ingredients:

- 1 oz. (or 4 pumps) of Monin Habanero Lime Syrup
- 2 oz. of Monin Mango Fruit Pureé
- 2 oz. of Water (optional: swap one 1 oz. of water with 1 oz. of Tequila)
- 8 oz. of Ice

Optional Garnish: Fresh Lime, Ambrosia Honey, and Tajin Seasoning

Directions: Ladies and gentlemen, start your blenders: it's margarita time! In a blender, add the habanero lime syrup, mango fruit pureé, water or tequila, then top it with ice and blend!

For the rim of your glass, start by dipping the empty glass' edges in honey. Then repeat that step with the tajin. Garnish with fresh lime and a sprinkle of tajin!

Great Scott Frozen Root Beer

Time traveling movies never get old, do they? Back to the Future has always been a favorite of mine with its romanticized glimpse into mid-century life. Luckily, you don't have to take a DeLorean ride to taste a 1955 soda shop classic. This frozen root beer float is perfect for hot summer days and appeals to all ages.

Yield: 1, 16 oz. Drink

Ingredients:

- 1, 53 cc scoop of Cappuccine Vanilla Express
- 1 oz. (or 4 pumps) of DaVinci Root Beer Syrup
- 5 oz. of Milk
- 2 oz. of Seltzer Water
- 8 oz. of Ice

Optional garnish: Whipped Cream & Cherry

Directions: Pour the milk, syrup, seltzer water, frappé mix, and ice into your blender, in that order. Then, blend until smooth. Pour into a serving glass and top with whipped cream and a cherry.





White Elephant

In the recently released Jumanji, there were a few subtle nods to the original film - like Alan Parker's jungle hut and his white elephant game piece (no doubt a small homage to the late Robin Williams). As a fan of the book that inspired the concept (written by Chris Van Allsburg) and the 1995 classic, I thoroughly enjoyed the new iteration. This sweet and spicy "ivory" frappé is my own tiny tribute to the epic jungle tale.

Yield: 1, 8 oz. Drink

Ingredients:

- 2 tbsp. of David Rio Elephant Vanilla Chai
- 6 oz. of Pacific Natural Foods Barista Series Coconut Original
- 1 oz. of Hot Water
- 1 oz. of Ice

Optional Garnish: Stirling Flavors Toasted Coconut Shakable Topping

Directions: In the bottom of the cup, dissolve the chai powder in 1 oz. of hot water. Next, add the coconut milk and ice. Top the drink with toasted coconut shavings, then sit back and enjoy the show!