



Berry Limeade Soda

Enjoy this delicious guilt-free, sugar-free soda option for a refreshing treat this summer.

Yield: 4, 8 oz. Drinks

Ingredients:

- 4 oz. of Smartfruit™ Blooming Berry+Antioxidants
- 4 oz. (or 16 pumps) of Torani Sugar Free Lime Syrup
- 24 oz. of Water
- 1 iSi Soda Siphon
- 1 iSi Soda Charger

Optional Garnish: Fresh Berries & Lime Wedges

Directions: Pour all of the ingredients into an iSi Soda Siphon (quart capacity). Firmly attach the lid, load a charger and give it a good shake (see the iSi Stainless Steel Soda Siphon Usage Guide & Safety Brochure). Chill the soda for 20-30 minutes. Add fresh berries to the bottom of your serving cup and fill with soda. Garnish with a slice of lime!

No-Sugar-Added Pina Colada

Do you want to indulge in a fun summer drink while still keeping the sugar levels down? This fresh take on a classic is the perfect poolside pick-me-up to cool you off on a hot summer day!

Yield: 1, 16 oz. Drink

Ingredients:

- 4 oz. of Smartfruit™ Aloha Pineapple+Prebiotic
- 3 oz. of KidsLuv Flying Fla-mango - Juice Infused Water
- 9 oz. of Ice

Optional Garnish: Sliced Mango

Directions: Add all of the ingredients into the blender (liquids first then ice), and blend until smooth. Pour the blend into your favorite poolside cup and enjoy!





Sahara Lime Sunrise Tea

This tart, lime tea is balanced with sweet blueberries and creamy pineapple to create a satisfying morning blend.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. (or 4-5 pumps) of Monin Blueberry Concentrated Flavor
- ½ oz. (or 4-5 pumps) of Monin Pineapple Concentrated Flavor
- 1 bag of Numi Dry Desert Lime Tea
- 11 oz. of Hot Water

Optional Garnish: Fresh Blueberries & Sliced Limes

Directions: Steep the tea bag in hot water for 4 minutes in a pitcher or separate cup. In the serving cup combine the concentrates. Pour the brewed tea over top and stir well. Add fresh blueberries and sliced lime to garnish. Enjoy!

Easy Peasy Lemon Martini

When life gives you lemons, make a martini!

Yield: 1, 4 oz. Drink

Ingredients:

- 1 oz. (or 4 pumps) of Torani Sugar Free Lemon Syrup
- 1 oz. of Vodka
- 2 oz. of Water
- Ice
- Lemon Zest

Optional Garnish: Lemon Twist

Directions: Combine all of the ingredients in a shaker, and give it a shake. Strain into a glass, and serve with a lemon twist.





Espresso Caramel Zero

A balanced, rich and sweet soda with all of the kick and none of the calories

Yield: 1, 12 oz. Drink

Ingredients:

- 2 oz. of Espresso
- 1 oz. (or 4 pumps) of Monin Caramel Zero Calorie Natural Flavoring
- 4 oz. of Ice
- 5 oz. of Sparkling Water

Directions: Combine all of the ingredients into your serving glass, gently stir and enjoy!

Splendid Choco-nut

An iced “skinny” German chocolate cake latte

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. (or 4 pumps) of DaVinci SUGAR FREE German Chocolate Cake Syrup
- 4 oz. of Ice
- 5 oz. of Milk
- 2 oz. of Espresso

Optional Garnish: Sugar Free Coconut Whip Cream & Coconut Shavings

Directions:

Coconut Whipped Cream: Pour 2 oz. (or 8 pumps) of DaVinci SUGAR FREE Coconut Syrup and 2 cups of heavy whipping cream into the iSi Profi (quart capacity). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake.

Drink: Pour the syrups and espresso into your serving cup. Fill the glass with milk then finish with ice. Add coconut whipped cream, and sprinkle with coconut shavings if desired.





Frosted S'mores Chai

This decadent, yet sugar-free frappe is the perfect guilt-free treat for a night spent around the campfire!

Yield: 1, 16 oz. Drink

Ingredients:

- 2 tbsp. of David Rio Orca Spice Sugar Free Chai
- 2 oz. (or 8 pumps) of Torani SUGAR FREE S'mores Syrup
- 2 oz. of (or 4 pumps) of Torani SUGAR FREE Dark Chocolate Sauce
- 5 oz. of Minor Figures Oat M*lk
- 6 oz. of Ice

Optional Garnish: Sugar Free Dark Chocolate Drizzle, Sugar Free Whipped Cream & Chocolate Dipped Graham Cracker

Directions: Combine all of the listed ingredients into a blending pitcher (first liquids, then products and then ice), and blend until smooth. Serve in your favorite glass garnished with a chocolate dipped rim, whipped cream and graham crackers.

Keto-Friendly Avo-Choco Frappe

Craving something sweetly delicious but not willing to forgo your health goals? Sweetened with stevia and monk fruit, this blended drink is a guilt-free indulgence.

Yield: 1, 20 oz. Drink

Ingredients:

- 5 oz. of Califia Farms Unsweetened Barista Blend Almond Milk
- 1 tbsp. of Ghirardelli Majestic Dutch Processed Cocoa Powder
- ¾ oz. (or 3 pumps) of Monin Sweetener Zero Calorie Natural Flavoring
- ¼ cup of (or ½ of a large) Avocado
- 2-3 tbsp. of Almond Butter
- 4 oz. of Ice

Optional Garnish: Cocoa Powder & Whipped Cream

Directions: Start by pouring the almond milk into a blending pitcher. Next, add the cocoa powder, almond butter, avocado and syrup. Top with ice and blend until smooth. Pour the blend into the serving glass and garnish with whipped cream.





Lemon Cheesecake Tarts

The perfect blend of smooth, sweet cheesecake & bright citrus, this tangy and sweet swirled treat is perfect for summer.

Yield: 3 Tarts

Ingredients:

Lemon Curd:

- 3 Eggs
- ¼ cup of Torani Sugar Free Lemon Syrup
- 4 tbsp. of Unsalted Butter

Cheesecake:

- ¼ cup of Cappuccino No Sugar Added Vanilla
- 4 oz. of Cream Cheese (room temperature)
- ½ cup of Heavy Cream

Graham Cracker Crust:

- 3 Graham Crackers
- ½ tbsp. of Butter

Optional Garnish: Lemon Slices & Blueberries

Directions:

Lemon Curd: In a saucepan, whisk together eggs & syrup. Cook over medium heat, stirring constantly & adding the butter one tbsp at a time. Stir until the curd has a thick consistency. Place in a container and cover with plastic wrap & lid. Refrigerate for 2 hrs.

Cheesecake: Whip the ingredients together & pour into a piping bag or Ziploc bag (cut the corner off later to dispense). Chill the mixture for 1 hour or until you are ready to assemble the tarts.

Graham Cracker Crusts: Crush the graham crackers & combine them with melted butter. Press into a mini pie dish & let cool.

Tarts: Layer equal parts of curd & cheesecake into the crusts. Spiral with a toothpick for a swirled design or add polka dots of cheesecake. Top with fresh blueberries & chill for 1 hour.