



TRUE  
INSPIRATION

BASIC FLAVORED  
LATTE RECIPE

1 OZ. TORANI SYRUP

8 OZ. STEAMED MILK

2 SHOTS ESPRESSO

BASIC  
MOCHA RECIPE

1 OZ. TORANI DARK CHOCOLATE SAUCE

8 OZ. STEAMED MILK

2 SHOTS ESPRESSO

# ESPRESSO BEVERAGES

Specialty coffee drinks are the hottest-selling beverages around—an estimated 29 million Americans drink gourmet coffee beverages every day. And no one knows flavored specialty coffee drinks better than Torani®.

- Enhance your menu and build your check average with traditional and Sugar Free flavored espresso drinks
- Menu everyone's favorite latte—Torani Vanilla
- Make the richest-tasting mochas with Torani Dark Chocolate, White Chocolate and Caramel Sauces
- Sugar free is the fastest-growing segment in the flavoring category, and Torani Sugar Free Syrups and Sauces help meet the demand

## FLAVOR FACTS

### BEST-SELLING SYRUP FLAVORS

CARAMEL • VANILLA • HAZELNUT  
SUGAR FREE VANILLA • IRISH CREAM

### TORANI SAUCE FLAVORS

DARK CHOCOLATE • CARAMEL • WHITE CHOCOLATE  
SPICY DARK CHOCOLATE • PUMPKIN PIE





## ADD TRUE EXCITEMENT TO YOUR DRINK MENU.

### CAPPUCCINOS

For all cappuccino recipes, steam together Torani and milk. Pour espresso into an 8 oz. cup. Gently add steamed milk until the cup is two-thirds full. Top with foamed milk and dust with cocoa powder or nutmeg, if desired.

#### CLASSIC ALMOND CAPPUCCINO

½ oz. Torani Almond (Orgeat) Syrup  
4 oz. steamed milk  
2 shots espresso

#### HAZELNUT CAPPUCCINO

½ oz. Torani Hazelnut Syrup  
4 oz. steamed milk  
2 shots espresso

### CARAMEL LATTES

For all caramel lattes, steam together Torani and milk. Add espresso to a 16 oz. glass and pour flavored milk over. If desired, top with whipped cream and drizzle with Torani Caramel Sauce.

#### CLASSIC CARAMEL LATTE

1 oz. Torani Caramel Sauce  
8 oz. steamed milk  
2 shots espresso

#### RASPBERRY CARAMEL LATTE

½ oz. Torani Caramel Sauce  
½ oz. Torani Raspberry Syrup  
8 oz. steamed milk  
2 shots espresso

#### WHITE CHOCOLATE CARAMEL LATTE

½ oz. Torani Caramel Sauce  
½ oz. Torani White Chocolate Sauce  
8 oz. steamed milk  
2 shots espresso

### LATTES

For all lattes, steam together Torani and milk. Add espresso to a 16 oz. glass and pour flavored milk over, topping with a layer of foam. Dust with cocoa powder or cinnamon, if desired.

For iced lattes, combine Torani and milk in a 16 oz. glass filled with ice, stir well and pour espresso (preferably chilled) over.

The following recipes can be prepared hot or iced.

#### CLASSIC VANILLA LATTE

1 oz. Torani Vanilla Syrup  
8 oz. steamed milk  
2 shots espresso

#### PUMPKIN PIE LATTE

1 oz. Torani Pumpkin Pie Sauce  
8 oz. steamed milk  
2 shots espresso

#### GINGERBREAD LATTE

1 oz. Torani Gingerbread Syrup  
8 oz. steamed milk  
2 shots espresso

### SKINNY LATTES

#### SKINNY CARAMEL LATTE

½ oz. Torani Sugar Free Vanilla Syrup  
½ oz. Torani Sugar Free Caramel Syrup  
8 oz. steamed milk  
2 shots espresso

#### SKINNY HAZELNUT BLISS LATTE

½ oz. Torani Sugar Free Hazelnut Syrup  
½ oz. Torani Sugar Free Caramel Syrup  
8 oz. steamed milk  
2 shots espresso

### MOCHAS

For all mocha recipes, steam together Torani and milk. Add espresso to a 16 oz. glass and pour flavored milk over. Garnish with whipped cream and cocoa powder, if desired.

For iced mochas, combine Torani and milk in a 16 oz. glass of ice, stir well and pour espresso (preferably chilled) over. Stir again. Garnish with whipped cream and cocoa powder, if desired.

The following recipes can be prepared hot or iced.

#### CARAMEL CREAM MOCHA

½ oz. Torani Dark Chocolate Sauce  
½ oz. Torani Caramel Sauce  
¼ oz. Torani French Vanilla Syrup  
8 oz. steamed milk  
2 shots espresso

#### MINTY MOCHA

1 oz. Torani Dark Chocolate Sauce  
½ oz. Torani Peppermint Syrup  
8 oz. steamed milk  
2 shots espresso

#### BLACK & WHITE MOCHA

½ oz. Torani Dark Chocolate Sauce  
½ oz. Torani White Chocolate Sauce  
8 oz. steamed milk  
2 shots espresso

### SKINNY MOCHAS

#### SKINNY BLACK FOREST MOCHA

1 oz. Torani Sugar Free Dark Chocolate Sauce  
½ oz. Torani Sugar Free Black Cherry Syrup  
Splash Torani Sugar Free Almond (Orgeat) Syrup  
8 oz. steamed nonfat milk  
2 shots espresso

#### SKINNY ALMOND BLISS

1 oz. Torani Sugar Free Dark Chocolate Sauce  
½ oz. Torani Sugar Free Coconut Syrup  
8 oz. steamed nonfat milk  
2 shots espresso

#### SKINNY RASPBERRY WHITE TRUFFLE MOCHA

1 oz. Torani Sugar Free White Chocolate Sauce  
¼ oz. Torani Sugar Free Raspberry Syrup  
¼ oz. Torani Sugar Free Hazelnut Syrup  
8 oz. steamed nonfat milk  
2 shots espresso

To start increasing your beverage sales, contact Torani today.

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*Torani*