



**MATTHEW
ALGIE**

COFFEE MASTERS

**SEASONAL
DRINKS
2021**

2021 KEY INSIGHT/ TRENDS



POST-COVID SUCCESS

Post COVID, there are some clear winners when it comes to seasonal drinks:-

- Classic drinks favourites have returned
 - Nostalgia is key
- Speed of serve critical to reduce queuing
- Drive to Increase consumer trust
 - Takeaway/home delivery suitable concepts prevailing



SIMPLICITY

When it comes to menu design simplicity is key

- Back to basics: consumers are opting for simpler drink choices
- Barista-friendly concepts are easier for speed of service
- Flexible drinks and ingredients that can be served hot or cold, with dairy and without
- Affordability/ increased margins



PLANT-BASED

Ethical consumerism is still on the rise

- Bringing indulgence into plant-based options
- Skill and knowledge needed for creating good texture
- Oat milk smoothies & shakes in growth
- Some cafes creating full vegan-friendly menus



HEALTHY HALO/ FRUITS

Fruity flavours have the potential to attract new consumers

- Healthier concepts continue to grow
- The use of fresh fruit pieces to garnish
- Fruity flavours across the drinks menu increasingly popular



2021 KEY INSIGHT/ TRENDS



IMMUNE ENHANCING

Consumers are looking for immune benefits in a variety of beverage formats

- Breakfast boost seems to be the most popular for health benefits
 - Immunity smoothie
 - Stress relief
 - Naturally fortified
- Functionality per daypart



THE RISE OF THE TEA LOVER

Tea is making its way to Food Service as a healthier and more natural menu item

- Healthy/Natural perception
 - Vegan protein tea
- Tea based iced & frozen drinks
- Iced Fruit & Herbal teas on the rise
 - Home brewed & craft style



COLOURFUL & PLAYFUL

Instagrammability is still key to the younger generation.

- Indulgent dessert-like shakes are popular
- 'Cute' themed drinks like Unicorn & flamingo shakes are popular amongst younger females
- Colourful, playful & aesthetically-pleasing options should be considered





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COFFEE MASTERS

SPRING

CONSIDERATIONS FOR SPRING



KEY DATES IN SPRING

- Easter
- Mothers Day
- National Tea Day
- St Patricks Day



KEY FLAVOURS

- Light & floral options
- Peach, Strawberry & Raspberry
 - Fresh fruit
- Chocolate drinks at Easter
- Superfoods and breakfast shakes for renewal



CONSIDERATIONS

- Alternative milk options to your seasonal drinks
- Consider creating Easter and Mother's Day promotional drinks & bundles



GREEN TEA GINSENG & LEMON

INGREDIENTS:

- Suki Green Tea Ginseng (loose leaf)
- Water
- Ice
- Lemon wedge (optional)

PREPARATION (12OZ):

- Prepare tea in advance: Add 6 scoops to a 1.4L cold brewer, fill with cold water and place in the fridge for up to 24 hours (<5°C).
- After 24 hours, remove the leaves from the jug.
- Add ice to a 12oz glass, fill with tea and finish with a squeeze of fresh lemon.
- Store remaining cold brew in the fridge (<5°C) for a maximum of 24 hours, discard any remaining tea after this time.

GARNISH:

- Fresh strawberries and lemon wedge

TOP TIP

If you're short of time, see back of pack to prepare this drink using the iced tea method.

STRUT: Q20GGLS POSTER: Q20GGLP



CLASSIC PEACH ICED TEA

Ingredients:

- Breakfast tea (1 pyramid or teabag)
- DaVinci Peach syrup (1 pump)
- Still water
- Ice
- Lime or lemon wedge (optional)

Preparation (12oz):

- Brew teabag in a splash of hot water for 3-5 minutes
- Remove tea bag and add 1 pump of peach syrup
- Add ice to a 12oz glass until $\frac{3}{4}$ full, and top with cold water until $\frac{2}{3}$ full
- Pour the tea and syrup into the glass and stir

Garnish:

- Fresh lime or lemon wedge



STRUT: Q20PITS POSTER: Q20PITP



SUPERFOOD WHITE CHOCOLATE TRIO



Ingredients:

- Turmeric powder **OR** Matcha powder **OR** Beetroot powder (1 teaspoon)
- DaVinci White Chocolate Sauce (2 pumps)
- Milk or alternative (we recommend semi skimmed)
- Ice

MATCHA WHITE CHOCOLATE

Preparation (12oz):

- Dissolve matcha with dash of hot water in a small cup and mix with a little cold milk to cool; set aside
- Add white chocolate sauce and a dash of milk to the bottom of a 12oz glass and whisk
- Top with ice cubes and then milk
- Pour matcha mix over the top and serve

BETROOT WHITE CHOCOLATE

Preparation (12oz):

- Dissolve beetroot powder with dash of hot water in a small cup and mix with a little cold milk to cool; set aside
- Add white chocolate sauce and a dash of milk to the bottom of a 12oz glass and whisk
- Top with ice cubes and then milk
- Pour beetroot mix over the top and serve

TURMERIC WHITE CHOCOLATE

Preparation (12oz):

- Add turmeric to a 12oz glass and mix with a dash of hot water
- Add white chocolate sauce and a dash of milk then whisk
- Top with ice cubes and then add milk to fill glass

Garnish:

- Whipped cream & sprinkle of turmeric

ICED WHITE MOCHA

INGREDIENTS:

- Freshly brewed espresso (single shot)
- DaVinci White Chocolate Sauce (2 pumps)
- Milk
- Still water
- Ice
- Whipped cream

PREPARATION (12OZ):

- Add white chocolate sauce and a dash of cold milk to the bottom of a 12oz glass and mix to create a thick liquid
- Fill glass with ice
- Add a splash of water to the espresso shot to cool
- Pour cooled espresso on top of ice

GARNISH

- Cold whipped cream (using our ISI Cream Whipper) or cold milk foam (using our Aerolatte Milk Frother)

STRUT: Q20IWMS POSTER: Q20IWMP



CHILLED TIRAMISU

INGREDIENTS:

- Freshly brewed espresso (single shot)
- DaVinci Amaretto syrup (1 pump)
- DaVinci Chocolate sauce (1 pump)
- Milk
- Ice
- Triple Chocolate Crispies (to garnish)

PREPARATION (12OZ):

- Add espresso shot and chocolate sauce to a 12oz glass and mix
- Fill glass with ice
- Pour milk over ice and add syrup

GARNISH:

- Whipped cream and Triple Chocolate Crispies

STRUT: Q20CTIS POSTER: Q20CTIP



RASPBERRY & WHITE CHOCOLATE FRAPPE

INGREDIENTS:

- Chocolate Abyss White Chocolate powder (2 scoops)
- Vanilla Frappe powder (2 scoops)
- DaVinci Raspberry syrup (2-3 pumps)
- Milk (we recommend semi-skimmed)
- Ice

PREPARATION (16OZ):

- Fill a 16oz cup with ice and add milk to $\frac{2}{3}$ full
- Add the white chocolate powder, frappe powder and syrup to the blender
- Add cup contents to the blender and blend on programme 3

GARNISH:

- Whipped cream and fresh strawberries



BANANA COFFEE SMOOTHIE (DAIRY/DAIRY FREE)

NON DAIRY

INGREDIENTS:

- 1 Banana
- Freshly brewed espresso (single shot)
- Oat m*lk
- Ice

PREPARATION (16OZ):

- Add ice to a 16oz glass until half full
- Add a dash of oat milk to the espresso to cool, then pour over ice
- Top glass with oat m*lk until $\frac{2}{3}$ full
- Add the banana to the blender, followed by the cup ingredients
- Blend on programme 3

GARNISH:

- Fresh banana slices & panela sugar

STRUT: Q20BCSS POSTER: Q20BCSP

DAIRY

INGREDIENTS:

- 1 Banana
- Freshly brewed espresso (single shot)
- DaVinci Honeycomb syrup (2 pumps)
- Milk
- Ice

PREPARATION (16OZ):

- Add ice to a 16oz glass until half full
- Add a dash of milk to the espresso to cool, then pour over ice
- Top glass with milk until $\frac{2}{3}$ full
- Add the banana to blender, followed by the cup ingredients
- Blend on programme 3

GARNISH:

- Whipped cream, chocolate flakes



FRUITY GREEN TEA SMOOTHIE

INGREDIENTS:

- Suki Green Tea Ginseng (loose leaf tea)
- DaVinci Summer Berries Smoothie mix (60ml)
- Still water
- Ice
- Fresh mint (optional)

PREPARATION (12OZ):

- Prepare tea in advance: Add 6 scoops to a 1.4L cold brewer, fill with cold water and place in the fridge for up to 24 hours (<5°C).
- After 24 hours, remove the leaves from the jug.
- Add smoothie mix to a 12oz glass, fill with ice and top with the cold brew tea.
- Add the glass contents to the blender and blend on programme 3.
- Store remaining cold brew in the fridge (<5°C) for a maximum of 24 hours, discard any remaining tea after this time.

GARNISH

- Sprig of fresh mint

STRUT: Q20FGTS POSTER: Q20FGTP

TOP TIP

If you're short of time, see back of pack to prepare this drink using the iced tea method.





**MATTHEW
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COFFEE MASTERS

SUMMER

CONSIDERATIONS FOR SUMMER



KEY DATES IN SUMMER

- Fathers Day
 - Pride
- Independence Day
- World Chocolate Day



KEY FLAVOURS

- Exotic Fruits:- Peach, Papaya, Mango & Passionfruit
- Summer Berries
- Lemonades & Sodas



CONSIDERATIONS

- You can make your menu summer-ready quite easily by offering your coffee drinks over ice



LEMON TEA & MANGO CRUSH

INGREDIENTS:

- DaVinci Lemon Tea syrup (2 pumps)
- DaVinci Mango Smoothie mix (60ml)
- Still water
- Ice
- Fresh lemon (optional)

PREPARATION (16OZ):

- Crush ice in the blender, enough to fill a 16oz glass $\frac{3}{4}$ full.
- Add crushed ice to the glass
- Add syrup then cold water until $\frac{2}{3}$ full
- Pour mango smoothie from the top and around the sides to dress the glass

GARNISH:

- Fresh lemon rind

STRUT: Q20LMCS POSTER: Q20LMCP



RASPBERRY TONIC FIZZ

INGREDIENTS:

- Suki Iced Raspberry and Vanilla (loose leaf)
- Tonic water
- Ice
- Raspberries and/or mint (optional)

PREPARATION (12OZ):

- Prepare tea in advance: Add 6 scoops to a 1.4L cold brewer, fill with cold water and place in the fridge for up to 24 hours (<5°C).
- After 24 hours, remove the leaves from the jug.
- Add ice to a 12oz glass, fill with tea to $\frac{2}{3}$ full and top with tonic water.
- Store remaining cold brew in the fridge (<5°C) for a maximum of 24 hours, discard any remaining tea after this time.

GARNISH

- Fresh raspberries & mint

STRUT: Q20RTFS POSTER: Q20RTFP

TOP TIP

If you're short of time, see back of pack to prepare this drink using the iced tea method.



CHILLED COCONUT CHOCOLATE (DAIRY FREE)

INGREDIENTS:

- DaVinci Chocolate sauce (2 pumps)
- Coconut m*lk
- Ice
- Chocolate flakes (optional)
- DaVinci Chocolate Topping Sauce (optional)

PREPARATION (12OZ):

- Add the chocolate sauce to a 12oz glass and mix with a dash of coconut m*lk
- Top the glass with ice cubes and fill with chilled coconut mi*k
- Decorate with chocolate flakes and chocolate sauce (optional)



ICED FRUITY CHOCOLATE

INGREDIENTS:

- DaVinci White Chocolate Sauce (2 pumps)
- DaVinci Fruit Smoothie (60ml)
- Milk (we recommend semi-skimmed)
- Ice

PREPARATION (12OZ):

- Fill a 12oz glass with ice cubes
- Mix white chocolate sauce with milk and add to glass, leaving enough space for the smoothie mix
- Add your chosen smoothie mix to the glass

NOTE:

- Any of our DaVinci fruit smoothies will work in this recipe (Mango, Strawberry, Raspberry, Summer Fruits)

STRUT: Q20IFCS POSTER: Q20IFCP



BEET BERRY BLAST

INGREDIENTS:

- DaVinci Summer Berries Smoothie Mix
- Beetroot Powder (½ tsp)
- Still water
- Ice
- Fresh berries and/or mint (optional)

PREPARATION (16OZ):

- Add beetroot powder to the blender
- Fill a 16oz glass $\frac{3}{4}$ full with ice
- Add smoothie mix until glass is $\frac{1}{2}$ full, then top with water
- Pour glass contents into blender and blend on programme 3

GARNISH

- Summer berries and a sprig of fresh mint

STRUT: Q20BBBS POSTER: Q20BBBP



SUMMER BERRIES LEMONADE

INGREDIENTS:

- DaVinci Summer Berry Smoothie mix (30-60ml)
- DaVinci Lemon & Lime syrup (2 pumps)
- Soda water
- Ice
- Fresh lemon (optional)

PREPARATION (16OZ):

- Add ice cubes to a 16oz glass until $\frac{2}{3}$ full
- Add soda water until the same level as the ice
- Add the syrup and stir
- Top with crushed ice
- Pour smoothie over the top of the crushed ice

GARNISH:

- Slice of lemon



STRUT: Q20SBLS POSTER: Q20SBLP



MINT CHOC CHIP FRAPPE

INGREDIENTS:

- DaVinci Peppermint syrup (2 pumps)
- Vanilla Frappe powder (2 scoops)
- Fresh mint (2-3 leaves)
- Milk (we recommend semi-skimmed)
- Ice
- Chocolate Topping sauce and Chocolate Flakes (optional)

PREPARATION (16OZ):

- Fill a 16oz glass with ice
- Add syrup and milk to the glass until $\frac{2}{3}$ full
- Add frappe powder to the blender jug, followed by the contents of the glass and fresh mint leaves
- Blend on programme 3

GARNISH:

- Mint leaves or whipped cream with chocolate sauce and chocolate flakes

STRUT: Q20MCSS POSTER: Q20MCSP



VEGAN ICED LATTE

INGREDIENTS:

- Double espresso shot
- Chilled mylk* (we offer oat, almond, coconut and soya)
- ice

PREPARATION (12OZ):

- Add espresso shot to a 12oz cup of ice
- Top with chilled dairy-free mylk of your choice





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COFFEE MASTERS

AUTUMN

AUTUMN & YOUR SEASONAL DRINKS



KEY DATES IN AUTUMN

- Back to school
- Freshers' Week
 - Halloween
 - Diwali
- Bonfire Night



KEY FLAVOURS

- Pumpkin
- Nuts: Chestnut, Hazelnut
 - Plums, berries,
- Cinnamon & Spices
- Caramel/ salted caramel



CONSIDERATIONS

- Sugar Reduction still on top of the agenda
- Drinks should be made available with alternative milk options



VEGAN LATTE

INGREDIENTS

Double espresso shot

Steamed mylk * (we offer oat, almond, coconut and

PREPARATION (12oz)

Add espresso shot to a 12oz cup

Top with steamed dairy free mylk of your choice

Poster: Q20VEGAP Strut: Q20VEGAS



VEGAN CHAI LATTE

WARM

INGREDIENTS

Mumbai Railway Chai (1 tbsp)

Boiling water (100ml)

Steamed oat or soya mylk

PREPARATION (16oz)

1. Add chai powder to a mug with boiling water and whisk
2. Top with your choice of steamed mylk

GARNISH

1. Dust of chai powder



INGREDIENTS

Chai syrup (2 pumps)

Oat or soya mylk

Ice

PREPARATION (12oz)

1. Fill glass $\frac{3}{4}$ full with ice
2. Add mylk until $\frac{3}{4}$ full
3. Add syrup to glass
4. Pour cup contents into blender
5. Blend on programme 3

GARNISH

1. Dust of panela

CHILLED



SPICED BEET LATTE

INGREDIENTS

Beetroot powder (1/2 tsp)

DaVinci Spiced Chai syrup (2 pumps)

Steamed milk

PREPARATION (12oz)

Add beetroot powder and spiced chai syrup to a glass and whisk (add a dash of hot water if required)

Top with steamed milk

GARNISH

Dust of beetroot powder

SPICED BEET *Latte*



Poster: Q20SBLP Strut: Q20SBL5

LOTUS BISCOFF FRAPPE

INGREDIENTS

Single espresso shot

DaVinci Topping Toffee
Fudge sauce (2 tbsp)

Vanilla Frappe powder (1
scoop)

Milk

Ice

Lotus biscuits (2 + 1 for
garnish)

PREPARATION (12oz)

Add ice to a 16oz glass until $\frac{3}{4}$ full

Add espresso shot and enough cold milk to
cover the ice

Add the frappe powder, biscuits and toffee
sauce to the blender

Add the glass contents to blender and blend
(programme 3)

GARNISH

Whipped cream and 1 crumbled Lotus biscuit

Poster: Q20LBFP Strut:Q20LBFS

CARAMELISED BISCUIT *Frappe*



MADE USING REAL LOTUS BISCOFF

TOASTED MALLOW HOT CHOCOLATE

INGREDIENTS

Chocolate Abyss 40% (1 scoop)

DaVinci Toasted Mallow syrup (2 pumps)

Steamed milk

Mini mallows

Chocolate flakes

PREPARATION (12oz)

Add chocolate powder to a mug and mix with a dash of hot water

Add syrup and whisk

Top with steamed milk

GARNISH

Whipped cream, mini mallows, chocolate flakes

TOASTED MALLOW HOT CHOCOLATE



WITH TOASTED MARSHMALLOW SYRUP

Poster: Q17TMHCP Strut: Q17TMHCS

LILAC COCO-BERRY TEA

INGREDIENTS

Suki Red Berry tea or Suki Iced Raspberry and Vanilla (pyramid or loose)

Steamed coconut mylk

Beetroot powder (1 tsp)

PREPARATION (12oz)

1. If using loose tea, add 1 scoop to a tea pocket. Brew tea in boiling water
2. In a separate mug, dissolve beetroot powder in a dash of boiling water
3. Add steamed mylk to a 12oz glass and pour the brewed tea over the mylk
4. Add dissolved beetroot gradually until you reach the desired colour (around 23 teaspoons)

GARNISH

1. Dust of beetroot powder and/or raspberries

Poster: Q20LCBTP Strut: Q20LCBTS

LILAC COCO BERRY *Tea*



Made with coconut mylk



SPICED PUMPKIN HOT CHOCOLATE

INGREDIENTS

- Chocolate Abyss 40% (1 scoop)
- DaVinci Spiced Pumpkin syrup (2 pumps)
- Steamed Milk
- Chocolate Dust
- Bat stencil (for decorating)

PREPARATION (12oz)

- Add chocolate powder to a mug and mix with a dash of hot water
- Add syrup and whisk
- Top with steamed milk

GARNISH

- Decorate using bat stencil and chocolate dust to create effect

SPICED PUMPKIN LATTE

INGREDIENTS

- Double espresso shot
- DaVinci Spiced Pumpkin syrup (3 pumps)
- Steamed milk

PREPARATION (12oz)

- Add double espresso to a 12oz cup
- Add syrup and mix
- Top with steamed milk

HALLOWEEN DRINKS





**MATTHEW
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COFFEE MASTERS

WINTER

WINTER OCCAISIONS TO INSPIRE YOUR SEASONAL DRINKS



KEY DATES IN WINTER

- Christmas
- New Year
- Veganuary
- Valentines Day



KEY FLAVOURS

- Gingerbread
- Fudge/ Toffee & caramel
 - Mulled spices
 - Winter berries
 - Mint
- January – health & superfoods



CONSIDERATIONS

- Consider what your festive Christmas drinks will be
- Make sure to have some healthy drinks choices for the new year



SALTED CARAMEL FUDGE LATTE

INGREDIENTS

Double espresso shot

DaVinci Salted Caramel syrup
(2 pumps)

Steamed milk

Salted Caramel Fudge pieces

PREPARATION (12oz)

Add double espresso to a 12oz cup

Add syrup and mix

Top with steamed milk

GARNISH

Whipped cream and/or salted caramel
fudge pieces

Poster: 17SCFLP Strut: Q17SCFLS

SALTED CARAMEL FUDGE *Latte*



WITH SALTED CARAMEL SYRUP,
CREAM AND FUDGE PIECES

COCONUT MOCHA

INGREDIENTS

Chocolate Abyss 40% (1 scoop)

Double espresso shot

Steamed coconut mylk

Coconut syrup (1 pump optional)

PREPARATION (12oz)

Dissolve chocolate abyss powder in a dash of hot water

Add espresso and syrup (if using)

Top with steamed mylk

GARNISH

Dust of chocolate powder and/or coconut flakes

COCONUT MOCHA



Made with coconut mylk

Poster: Q20COMOP Strut: Q20COMOS

SPICED FLAT WHITE

INGREDIENTS

Double espresso shot

Mumbai Railway Chai powder

Steamed milk / mylk

PREPARATION (12oz)

Add double espresso to a 7oz glass or cup

Add a dusting of Mumbai Railway Chai

Top with steamed milk



CLASSIC HOT CHOCOLATE FAVOURITES

PEPPERMINT

INGREDIENTS

Chocolate Abyss 40% (1 scoop)
DaVinci Peppermint syrup (2 pumps)
Steamed milk
Chocolate Abyss Mint Crisp Square

PREPARATION (12oz)

Add chocolate powder to a mug and
mix with a dash of hot water

Add syrup and whisk

Top with steamed milk

GARNISH

Whipped cream, mint crisp square



Poster: Q20CHCP
Strut: Q20CHCS

No POS

INGREDIENTS

Chocolate Abyss 40% (1 scoop)
DaVinci Orange syrup (2 pumps)
Steamed milk
Chocolate flakes

PREPARATION (12oz)

Add chocolate powder to a mug and
mix with a dash of hot water

Add syrup and whisk

Top with steamed milk

GARNISH

Whipped cream, chocolate flakes

ORANGE



WINTER FOG

INGREDIENTS

Suki Earl Grey tea (pyramid or loose)

DaVinci Vanilla syrup (2 pumps)

Steamed almond mylk

PREPARATION (12oz)

1. If using loose tea, add 1 scoop to a tea pocket. Brew
2. Tea in a dash of boiling water for 3 minutes
3. Remove tea bag from the cup
4. Add syrup and steamed milk

Poster: Q20WFOGP Strut: Q20WFOGS

WINTER FOG *Latte*



*Earl Grey tea infused with vanilla
and almond mylk*

WINTER BERRY TEA

INGREDIENTS

Suki Red Berry tea (loose or pyramid)

DaVinci Raspberry syrup (1 pump)

DaVinci Strawberry smoothie mix (20ml)

PREPARATION (12oz)

If using loose tea, add 1 scoop to a tea pocket.
Brew tea in boiling water

Add 1 pump of syrup and 20ml of smoothie mix to a 12oz cup

Add the brewed tea to the syrup and smoothie mix

Stir and serve

Poster: Q19WINTP Strut: Q19WINTS

WINTER BERRY *Tea*



MULLED TEA

INGREDIENTS

- Black tea (pyramid or teabag)
- DaVinci Mulled syrup (2 pumps)
- Boiling water

PREPARATION (12oz)

1. Brew tea bag in boiling water for 3-5 minutes
2. Remove tea bag
3. Add syrup and boiling water and mix

GARNISH

1. Decorate rim of glass with toffee sauce (optional)



Poster: Q20MULLP
Strut: Q20MULLS

CHRISTMAS DRINKS

GINGERBREAD LATTE

INGREDIENTS

- Double espresso shot
- DaVinci Gingerbread syrup (3 pumps)
- Steamed milk

PREPARATION (12oz)

1. Add double espresso to a 12oz cup
2. Add syrup and mix
3. Top with steamed milk



Poster: Q17GINGP
Strut: Q17GINGS

PEPPERMINT WHITE CHOCOLATE

INGREDIENTS

- Chocolate Abyss White Chocolate powder (2 scoops)
- DaVinci Peppermint syrup (2 pumps)
- Steamed milk

PREPARATION (12oz)

1. Add chocolate powder to a mug and mix with a dash of hot water
2. Add syrup and whisk
3. Top with steamed milk

GARNISH

1. Decorate with chocolate flakes and/or a festive candy cane



Poster: Q20PEPPP
Strut: Q20PEPPS



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THANK - YOU