



## SEASONAL DRINKS AUTUMN/WINTER 2022

**INDULGENCE**

**Premium seasonal indulgence is the main driver for autumn/winter 2022.**

- Justified by the unique ingredients and premium flavours used in the beverages.
- Warming taste profiles
- Dessert flavours and confectionery toppings across the drinks menu increasingly popular for example: Crème Brulee, Tiramisu, Chocolate Brownie



**OLD FAVOURITES**

**When it comes to seasonal drinks traditional flavours still triumph.**

- Consumers are choosing the traditional seasonal flavours like pumpkin spice and gingerbread
- Make your offer different by trying variations of classic drinks.
- Tried and tested in popularity



**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 and shakes in growth
- Some cafés creating full vegan-friendly menus



**AUTUMNAL ICED BEVERAGES**

**Refreshing, indulgent seasonal iced drinks in growth**

- Think seasonal flavours over ice
- Create themed specials for seasonal events (Halloween, Bonfire night)



## KEY DATES IN AUTUMN

- Macmillan Coffee Morning - 24<sup>th</sup> September
- International Coffee Day – 1<sup>st</sup> October
- Halloween – 31<sup>st</sup> October



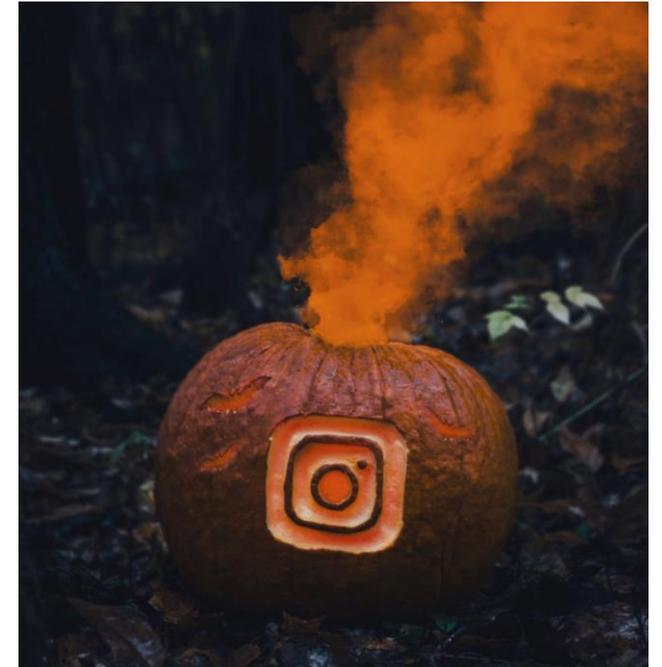
## KEY FLAVOURS

- Pumpkin
- Spice (cinnamon, chai, turmeric, ginger)
- Caramel & Vanilla
- Nuts
- Biscuit
- Orange



## CONSIDERATIONS

- Add alternative milk and cream options to your seasonal drinks
- Halloween is massive for operators on targeting the younger generation. Make sure your drinks are instagrammable.



## KEY DATES IN WINTER

- Christmas
- New Year
- Veganuary
- Valentines Day



## KEY FLAVOURS

- Chocolate & White chocolate
- Peppermint
- Mulled spice, citrus & berries
- Gingerbread
- Indulgence: caramel, cream, biscuit



## CONSIDERATIONS

- Be sure to create a seasonal drink offer that satisfies ones desire to indulge over the festive season.
- In January be ready to offer your customers both comforting and healthier drink choices.



**AUTUMN/  
WINTER**

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# BUTTERSCOTCH LATTE (16oz)

## INGREDIENTS

- Double espresso
- 3 sachets of brown sugar
- DaVinci Caramel syrup
- DaVinci Vanilla syrup
- Milk of your choice

## METHOD

1. Add 1 pump of DaVinci Caramel syrup and 1 pump of DaVinci Vanilla syrup to your cup along with the 3 sachets of brown sugar
2. Brew double espresso and mix
3. Add flat milk

CASH  
MARGIN

£3.03

⋮

based on cost per serve of 47p  
and RRP £3.50



# VEGAN CHAI LATTE

(16oz)

## INGREDIENTS

Mumbai Railway Chai (1 tbsp)

Boiling water (100ml)

Steamed oat or soya mylk

## METHOD

1. Add chai powder to a mug with boiling water and whisk
2. Top with your choice of steamed mylk
3. Garnish with a dust of Mumbai Railway Chai powder



**CASH  
MARGIN**

**£3.38**

⋮

based on cost per serve of 87p  
and RRP £4.25



# NUTTY CHAI LATTE

(16oz)

## INGREDIENTS

- 1 pump of DaVinci Hazelnut syrup
- 2 teaspoons of Mumbai Railway Chai powder
- Flat milk (semi-skimmed)
- Double espresso

## METHOD

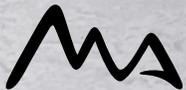
1. Add DaVinci Hazelnut syrup and Mumbai Railway Chai powder into cup
2. Brew double espresso, mix until smooth
3. Top with flat milk (semi-skimmed) or alternative m\*lk
4. Garnish with chai powder sprinkles on top

**CASH  
MARGIN**

**£2.92**

⋮

based on cost per serve of 58p  
and RRP £3.50



# LILAC COCO BERRY TEA

(12oz)

## INGREDIENTS

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

Steamed coconut mylk

Beetroot powder (1 tsp)

## METHOD

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)



**CASH  
MARGIN**

**£3.22**

⋮

based on cost per serve of  
1.03p and RRP £4.25





# SPICED BEET LATTE

(16oz)

## INGREDIENTS

- Beetroot powder (1/2 tsp)
- DaVinci Spiced Chai syrup (2 pumps)
- Steamed milk

## METHOD

1. Add beetroot powder and spiced chai syrup to a glass and whisk (add a dash of hot water if required)
2. Top with steamed milk
3. Garnish with a sprinkle of beetroot powder



**CASH  
MARGIN**

**£2.64**



based on cost per serve of 36p  
and RRP £3.00

# COCONUT MOCHA

(12oz)

## INGREDIENTS

Chocolate Abyss 40% (1 scoop)

Double espresso shot

Steamed coconut mylk

Coconut syrup (1 pump optional)

## METHOD

1. Dissolve chocolate Abyss powder in a dash of hot water
2. Add espresso and syrup (if using)
3. Top with steamed coconut mylk

**CASH  
MARGIN**

**£3.53**

⋮

based on cost per serve of 97p  
and RRP £4.50



# CARAMELISED BISCUIT FRAPPE

(16oz)

## INGREDIENTS

Single espresso shot

DaVinci Topping Toffee Fudge sauce (2 tbsp)

Vanilla Frappe powder (1 scoop)

Milk

Ice

Lotus biscuits (2 + 1 for garnish)

## METHOD

1. Add ice to a 16oz glass until  $\frac{3}{4}$  full
2. Add espresso shot and enough cold milk to cover the ice
3. Add the frappe powder, biscuits and toffee sauce to the blender
4. Add the glass contents to blender and blend (programme 3)

CASH  
MARGIN

£3.38

based on cost per serve of 57p  
and RRP £3.95



# HOT CHOCOLATE CLASSICS. ORANGE OR MINT

(12oz)

## INGREDIENTS

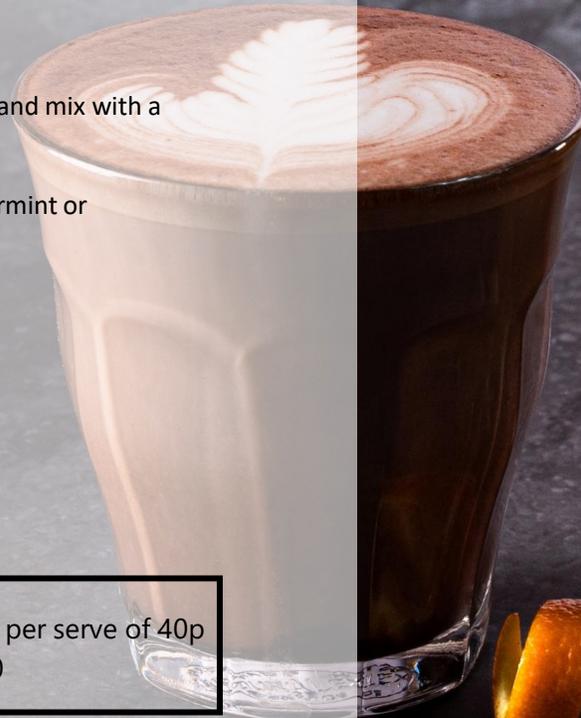
Chocolate Abyss 40% (1 scoop)

DaVinci Peppermint syrup or DaVinci Orange syrup

Steamed milk

## METHOD

1. Add chocolate Abyss powder to a mug and mix with a dash of hot water
2. Add 2 pumps of desired DaVinci Peppermint or Orange syrup and whisk
3. Top with steamed milk



CASH  
MARGIN

£2.60

⋮

based on cost per serve of 40p  
and RRP £3.00





# TOFFEE NUT FLAT WHITE (8oz)

## INGREDIENTS

- DaVinci Toffee & Devon Cream Sauce
- Flat milk
- 1 pump of DaVinci Hazelnut syrup
- Double shot of espresso
- Cream

## METHOD

1. Garnish inside and rim of the cup with DaVinci Toffee & Devon Cream Sauce
2. Brew double shot of espresso
1. Add syrup
2. Top with flat milk
3. Garnish with cream and DaVinci Toffee & Devon Cream sauce

CASH  
MARGIN

£2.79

⋮

based on cost per serve 46p and  
RRP £3.25



# CRÈME BRULEE LATTE

(8oz)

## INGREDIENTS

- DaVinci Caramel or Salted Caramel Syrup
- Double shot of espresso
- 2 sachets of brown sugar
- DaVinci Toffee & Devon Cream sauce

## METHOD

1. Optional garnish - dip rim of glass in DaVinci Toffee & Devon Cream sauce then brown sugar.
2. Brew double espresso
3. Add 1 pump of syrup and 2 sachets of brown sugar
4. Mix until dissolved
5. Top with flat milk & garnish with brown sugar

CASH  
MARGIN

£3.17

⋮

based on cost per serve 33p and  
RRP £3.50



# WINTER FOG

## INGREDIENTS

Suki Earl Grey tea (pyramid or loose)

DaVinci Vanilla syrup (2 pumps)

Steamed almond mylk

## METHOD

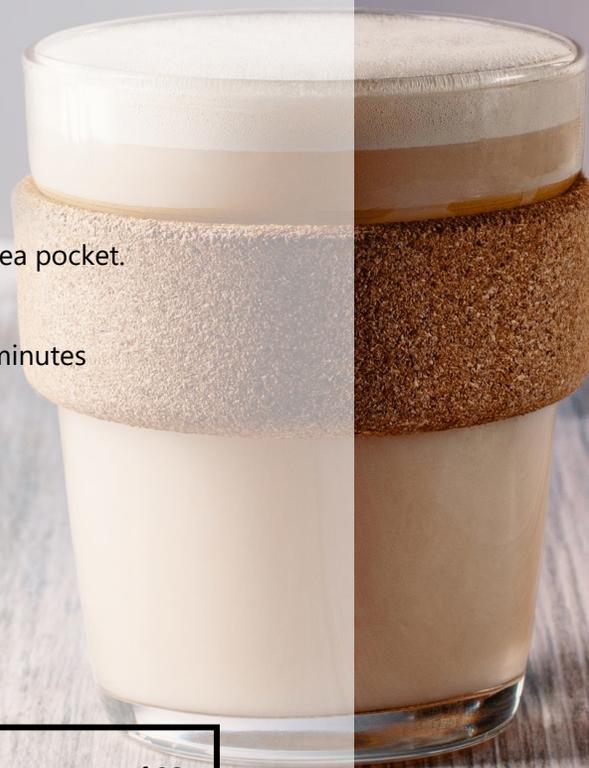
1. If using loose tea, add 1 scoop to a tea pocket.  
Brew
2. Tea in a dash of boiling water for 3 minutes
3. Remove tea bag from the cup
4. Add syrup and steamed milk

**CASH  
MARGIN**

**£3.58**

⋮

based on cost per serve of 92p  
and RRP £4.50





## VERY BERRY HOT CHOCOLATE (12oz)

### INGREDIENTS

- Chocolate Abyss 30% 1 scoop
- 40ml of DaVinci Summer fruit smoothie
- Flat milk
- Cream & Chocolate curls

### METHOD

1. Add chocolate powder and dash of hot water, mix into smooth paste.
2. Add summer fruits smoothie.
3. Top with flat milk.
4. Garnish with cream, chocolate curls and smoothie.

**CASH  
MARGIN**

**£2.92**

based on cost per serve of 58p  
and RRP £3.50





# ICED CARAMEL CLOUD MACCHIATTO (16oz)

## INGREDIENTS

- Skimmed milk
- Double shot of espresso
- 2 pumps of DaVinci Caramel syrup
- Ice
- DaVinci Toffee & Devon Cream Sauce

## METHOD

1. Fill a glass ½ full of ice
2. Add DaVinci Caramel syrup and double espresso
3. In a separate jug, froth skimmed milk with AeroLatte to stiffen and pour over the drink
4. Garnish with DaVinci Toffee & Devon Cream Sauce

**CASH  
MARGIN**

**£2.76**

⋮

based on cost per serve 49p and  
RRP £3.25



# **CELEBRATION SPECIALS**

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# PUMPKIN PIE LATTE (16oz)

## INGREDIENTS

- 2 pumps of DaVinci Pumpkin syrup
- Double espresso
- Flat milk
- Cream
- Lotus biscuits

## METHOD

1. Add pumpkin syrup to a glass
2. Brew double espresso, mix until smooth
3. Top with flat milk
4. Garnish with whipped cream and crushed lotus biscuits

**CASH  
MARGIN**

**£2.72**

⋮

based on cost per serve 53p and  
RRP £3.25





# PUMPKIN PIE FRAPPE (16oz)

## INGREDIENTS

- 1 scoop Vanilla frappe
- 2 pumps of DaVinci Spiced Pumpkin syrup
- DaVinci Toffee with Devon cream sauce
- Milk
- Ice
- Cream

## METHOD

1. Add ice to a 16oz glass until  $\frac{3}{4}$  fill
2. Add enough cold milk to cover the ice
3. Add the frappe powder & syrup to blender
4. Add the glass contents to blender & blend (programme 3)
5. Garnish with cream and DaVinci Toffee & Devon Cream sauce

**CASH  
MARGIN**

**£2.73**

⋮

based on cost per serve 52p and  
RRP £3.25





# BLACK WIDOW LEMONADE (16oz)

## INGREDIENTS

- 1 pump lemon & lime syrup
- 1 pump raspberry fruit innovations syrup
- 30ml of summer fruit smoothie mix
- Water (or sparkling water)
- Crushed Ice (few cubes)
- Blackberries x 4/5

## METHOD

1. Add both syrups into glass, add ice and water and mix
2. Add smoothie
3. Add few blackberries

**CASH  
MARGIN**

**£2.56**

⋮

based on cost per serve 44p and  
RRP £3.00



# VAMPIRE HOT CHOCOLATE (16oz)

## INGREDIENTS

- 1 scoop of Chocolate Abyss powder 30%
- ½ teaspoon of Beetroot Super Latte Powder
- 40ml of DaVinci Strawberry Smoothie mix
- Dash of hot water
- Flat milk
- Cream

## METHOD

1. Add 1 scoop of Chocolate Abyss ½ teaspoon of beetroot powder to a glass
2. Add a dash of hot water and mix until smooth
3. Pour in the DaVinci Smoothie mix
4. Top with flat milk
5. Garnish with cream and drizzle with lots of DaVinci Strawberry Smoothie Mix

**CASH  
MARGIN**

**£3.09**



based on cost per serve 66p and  
RRP £3.75



# VAMPIRE FRAPPE

(16oz)

## INGREDIENTS

- 1 scoop Vanilla Frappe
- ½ teaspoon of Beetroot Latte Powder
- Ice ½ cup
- Milk 150ml (semi-skimmed)
- 2 pumps of DaVinci Vanilla syrup
- DaVinci Strawberry Smoothie mix 20ml x 2

## METHOD

1. Add ice to a glass (3/4 full) and add syrup
2. Top the glass to 4/5 full with milk
3. Add ½ teaspoon of beetroot powder to the blender jug, pour in the content of the glass and blend on programme 3
4. Lace a glass with strawberry smoothie mix and Pour the mixture into the cup
5. Garnish with whipped cream and strawberry smoothie mix

**CASH  
MARGIN**

**£3.25**



based on cost per serve 75p and  
RRP £4.00



# BONFIRE CARAMEL LATTE (16oz)

## INGREDIENTS

- Double espresso
- DaVinci Caramel syrup
- 2 sachets of brown sugar
- Flat milk
- Optional toffee sauce to garnish

## METHOD

1. Optional garnish - dip the rim of the glass in toffee sauce and then brown sugar
2. Brew double espresso
3. Add 1 pump of DaVinci Caramel syrup and 2 sachets of brown sugar and mix until dissolved
4. Garnish with sprinkle of brown sugar

**CASH  
MARGIN**

**£2.58**

⋮

based on cost per serve of 42p  
and RRP £3.00



# PINK CANDY CANE HOT CHOCOLATE (12oz)

## INGREDIENTS

- 1 scoop of Chocolate Abyss white chocolate powder
- Dash of hot water
- 1/3 teaspoon of beetroot powder
- 1 pump DaVinci Peppermint syrup
- Flat milk

## METHOD

1. Add chocolate powder and dash of hot water, mix
2. Add DaVinci Peppermint syrup
3. Top with flat milk – swirl in beetroot powder with a dash of hot water
4. Garnish- cream, marshmallows, beetroot powder and candy cane.

**CASH  
MARGIN**

**£2.93**

⋮

based on cost per serve 57p and  
RRP £3.50





## GINGERBREAD LATTE (12oz)

### INGREDIENTS

- 1 scoop of Chocolate Abyss white chocolate powder
- Dash of hot water
- 1/3 teaspoon of beetroot powder
- 1 pump DaVinci Peppermint syrup
- Flat milk

### METHOD

1. Add chocolate powder and dash of hot water, mix
2. Add DaVinci Peppermint syrup
3. Top with flat milk – swirl in beetroot powder with a dash of hot water
4. Garnish- cream, marshmallows, beetroot powder, candy cane (optional sprinkle of 100&1000s on the rim)

**CASH  
MARGIN**

**£2.74**

⋮

based on cost per serve 51p and  
RRP £3.25



# CHRISTMAS CAKE HOT CHOCOLATE (12oz)

## INGREDIENTS

- 1 scoop of Chocolate Abyss 40% chocolate powder
- Dash of hot water
- 1 pump DaVinci Christmas Cake syrup
- Steamed milk

## METHOD

1. Add chocolate and dash of hot water, mix
2. Add syrup
3. Top with Steamed milk

CASH  
MARGIN

£2.17

⋮

based on cost per serve 33p and  
RRP £2.50





# CHRISTMAS CAKE MOCHA (12oz)

## INGREDIENTS

- 1 scoop of Chocolate Abyss 40% chocolate powder
- Single espresso
- Dash of hot water
- 1 pump DaVinci Christmas Cake syrup
- Steamed milk

## METHOD

1. Add chocolate to the espresso and mix
2. Add syrup
3. Top with Steamed milk

**CASH  
MARGIN**

**£2.57**

⋮

based on cost per serve 43p and  
RRP £3.00



## **SOMETHING A LITTLE DIFFERENT**

These additional recipes will really help you stand out from the crowd.

A few ingredients that you won't find in our catalogue may be needed.

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## TURKISH DELIGHT WHITE HOT CHOCOLATE (12oz)

### INGREDIENTS

- 3/4 of blue scoop of White Chocolate Abyss Powder
- Dash of hot water
- 1/2 teaspoon of Rose water
- Flat milk
- 1 pump DaVinci Raspberry syrup

### METHOD

1. Add white chocolate powder and dash of hot water, mix
2. Add syrup and rose water and mix
3. Add flat milk
4. Garnish with beetroot powder and rose petals

CASH  
MARGIN

£2.57

⋮

based on cost per serve 43p and  
RRP £3.00



# COOKIES & CREAM LATTE (12oz)

## INGREDIENTS

Flat milk

Double espresso

1 pump DaVinci chocolate syrup

1 pump DaVinci vanilla syrup

DaVinci Chocolate sauce for garnish (rim)

Cream & Oreo Cookies

## METHOD

1. Optional- garnish rim of the cup with chocolate sauce
2. Add syrups to a cup
3. Brew double espresso
4. Top with flat milk
5. Garnish with cream and 1 crushed Oreo cookie

**CASH  
MARGIN**

**£3.12**

⋮

based on cost per serve 63p and  
RRP £3.75

# PEANUT BUTTER & CARAMEL SWIRL MILKSHAKE (16oz)

## INGREDIENTS

1 teaspoon of smooth peanut butter

1 pump DaVinci chocolate sauce

Milk

Ice 2-3 cubes

1 pump of DaVinci Salted Caramel syrup

Cream

DaVinci Toffee & Devon Cream sauce

Fudge pieces

## METHOD

1. Add peanut butter, chocolate sauce, ice, milk, syrup into blender, blend on programme 3
2. Garnish clear cup/glass wall with the toffee sauce
3. Pour mix into the glass
4. Garnish with cream, toffee sauce and fudge pieces



**CASH  
MARGIN**

**£2.73**



based on cost per serve 52p and  
RRP £3.25



# MEXICAN HOT CHOCOLATE (12oz)

## INGREDIENTS

- 1 scoop of Chocolate Abyss 40% chocolate powder
- 1 pump DaVinci Cinnamon syrup
- Pinch of cayenne pepper or chilli powder/flakes
- Flat milk
- Dash of hot water

## METHOD

1. Add chocolate powder, cinnamon syrup, cayenne powder, water and mix
2. Optional add syrup
3. Add flat milk

**CASH  
MARGIN**

**£2.60**

⋮

based on cost per serve 40p and  
RRP £3.00

# REESE'S PEANUT BUTTER CUP HOT CHOCOLATE (16oz)

## INGREDIENTS

- Chocolate Abyss 30% chocolate powder
- 1 heaped teaspoon of smooth Peanut Butter
- Flat milk
- Cream
- Reese's Peanut Butter cup to garnish

## METHOD

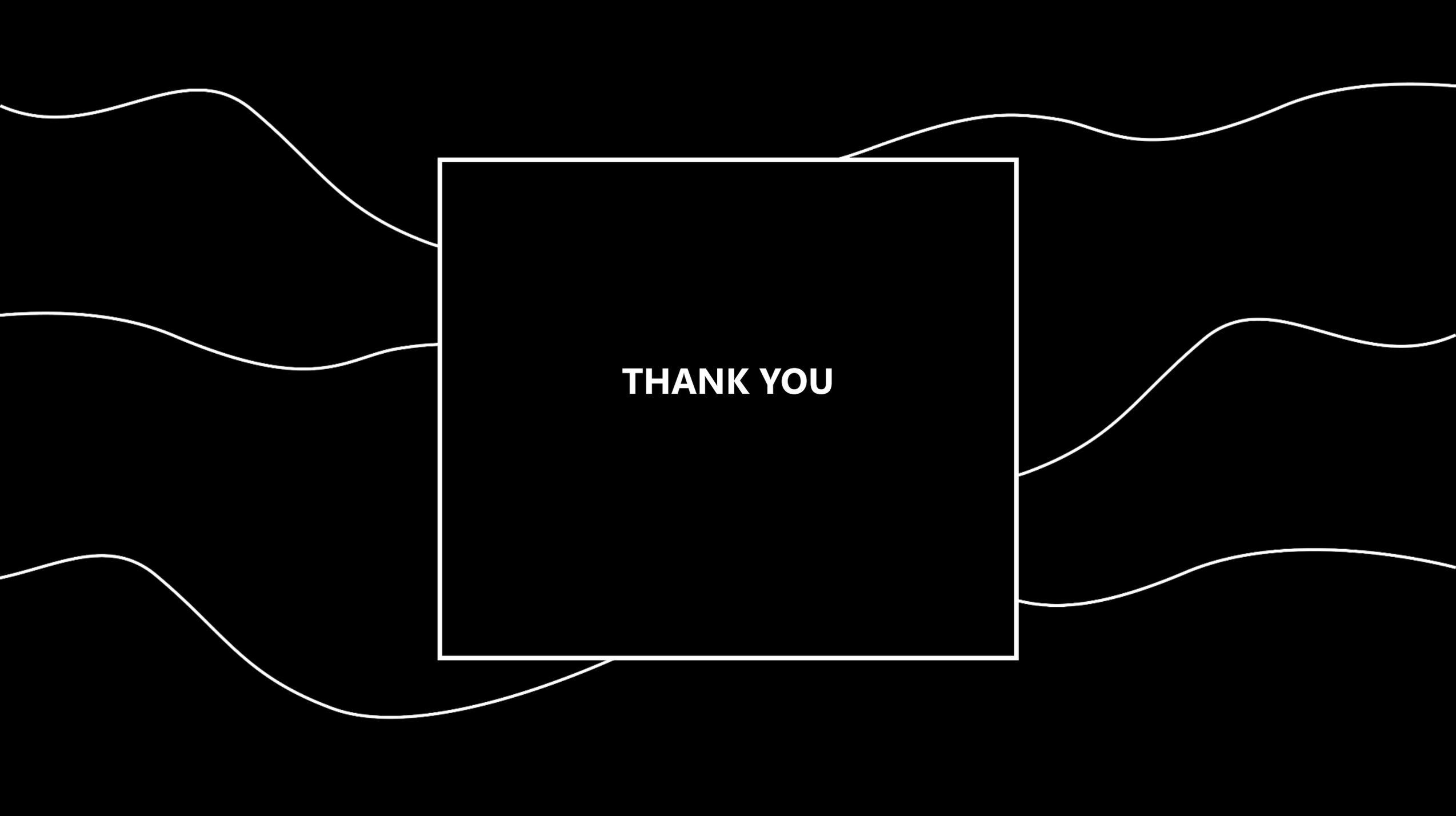
1. Add Chocolate Abyss & peanut butter to a glass
2. Add a splash of hot water and mix into a paste
3. Top up with flat milk slowly whilst stirring
4. Garnish with whipped cream and Reese's peanut butter cup pieces

CASH  
MARGIN

£2.60

based on cost per serve 40p and  
RRP £3.00





**THANK YOU**