



Preparation manual Viareggio Cool Cappuccino

Cool Cappuccino

- Pour **120 ml** milk or water for each Cool Cappuccino in the blender.
- Add **50 grams** or **2 spoons Viareggio Cool Cappuccino instant mix**.
- Add **(soft serve) ice-cream** or **3 – 12 dry ice cubes** for each Cool Cappuccino. After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE : First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccinos.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.



Cool Cappuccino with Baileys

- Pour **35 ml Baileys** and **85 ml** milk or water for each Cool Cappuccino in the jar.
- Add **50 grams** or **2 spoons Viareggio Cool Cappuccino instant mix**.
- Add **(soft serve) ice-cream** or **3 – 12 dry ice cubes** for each Cool Cappuccino. After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE: First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccino's.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.

Other important points:

- Put the Cool Cappuccino powder in a plastic container for easy to use operations.
- Table cards and posters, you can order through our website or your local distributor.
- **You can also prepare the Cool Cappuccino with 5 litres of full cream long-life milk and 2 x 500g Cool Cappuccino Instant mix in a Slush. 5 days shelf life. Slush machines are available at our website. For Baileys version add 300 ml of Baileys.**
- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).