

Preparation manual Viareggio Cool Cappuccino with Waring blender

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.
- First push Pulse several times to crush the ice and then push button 1, 2 or 3 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 webshop).
- 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.
- First push Pulse several times to crush the ice and then push button 1, 2 or 3 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 the Baileys version, add 300 ml of Baileys.
- Order our Smoothie and transparent cups and coloured straws at our web shop on the website
- We advise you to use the IKEA Godis glass 40 cl (equals 400 ml or 400cc).