

SMOOTHIE TIME NEVER TASTED SOOOO GOOD.

Satisfy your craving now
and blend up a delicious
smoothie or frappe to share
with customers, you'll be
the talk of the town.

Dr. Smoothie
BRANDS



CARAMEL APPLE

Yield: 16 oz. finished beverage

3 oz. Dr. Smoothie Northwest Red Apple Orchard Concentrate
2-3 oz. Caramel sauce
2 oz. water
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Just like taking a bite out of an actual caramel apple, only smoother.

CHOCOLATE CHAI

Yield: 16 oz. finished beverage

1(50cc) scoop of Cafe Essentials Chocoholics Choice
1(50cc) scoop of Cafe Essentials Original Chai
7 oz. milk
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Excellent balance of both chocolate and chai with a little kick at the end.

BANANA SPLIT

Yield: 16 oz. finished beverage

5 oz. Dr. Smoothie Strawberry Banana Concentrate
3 oz. milk
1 (50cc) Cafe Essentials Chocoholics Choice
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Taste just like an old fashioned banana split blended.

FORBIDDEN CITY

Yield: 16 oz. finished beverage

5 oz. Dr. Smoothie Forbidden Fruit Concentrate
1 (40cc) scoop Cafe Essentials Matcha Green Latte
3 oz. water
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Sweet and tart with a hint of green tea.

CHOCOLATE COVERED TOFFEE

Yield: 16 oz. finished beverage

1½ (50cc) scoops Cafe Essentials Whole Lotta Toffee
½ (50cc) scoop Cafe Essentials Belgian Dark Cocoa or Chocoholics Choice
7 oz. milk
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: First taste of chocolate and then the smooth buttery toffee.

BLENDED BERRY LATTE

Yield: 16 oz. finished beverage

1.5 (50cc) scoops Cafe Essentials French Vanilla Cappuccino
3 oz. Dr. Smoothie Four Berry Blend or Northwest Berry Concentrate
4 oz. milk
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Milky coffee with an after hint of berry.

MANGO WITH A TWIST

Yield: 16 oz. finished beverage

5.33 oz. Dr. Smoothie Mango Tropics Concentrate
2.66 oz. water
1 slice of orange with peel
14-15 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Mango with a little kick of citrus that brightens up.

KEEP YOUR MENU BOARD FRESH WITH TASTY NEW RECIPES YOUR CUSTOMERS WILL LOVE. HAPPY BLENDING!

Dr. Smoothie
BRANDS

