



On Trend

# RECIPES

2023



Vol I



## BANOFFEE & PEANUT BUTTER MOCHA

### INGREDIENTS

- 200 ml Koko Barista Milk
- 1 pump 1883 Banana Syrup
- 1 pump 1883 Caramelised Peanut Syrup
- 25g Hot Chocolate Powder
- 30ml Espresso
- Cream

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Mix in Hot Chocolate Powder
3. Add in 1883 Caramelised Peanut & Banana syrups
4. Add in Espresso and stir
5. Serve with whipped cream and a drizzle of Chocolate sauce

### TREND - NOSTALGIA



All things Nostalgic are popular across the food & drink spectrum - from Peanut Butter & Jam to Banoffee - consumers can't get enough of drinks & desserts that remind them of their childhood

CHILDHOOD & RETRO / GOURMET TWISTS / BRITISH / AMERICANA



## ETON MESS RUBY HOT CHOCOLATE

### INGREDIENTS

- 150ml Koko Barista Milk
- 2 pumps 1883 Ruby Hot Chocolate Syrup
- 1 pump 1883 Mixed Berry Syrup
- Cream
- Meringue pieces

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Ruby Chocolate & Mixed Berry syrups and stir
3. Add cream and Meringue Pieces
4. Serve with a drizzle of mixed berry syrup on top

### TREND - PRETTY IN PINK

Ruby Hot Chocolate has been trending for a while now with no signs of disappearing - The Ruby Cacao Bean not only delivers the Ruby pink colour but also a subtle sour berry flavour. Pink Hot Chocolates are pretty, playful and highly instagramable

**PINK / RUBY INDULGENCE/ FRUITY / DREAMY / CHARM**





## HOT CROSS BUN LATTE

### INGREDIENTS

- 150ml Koko Barista Milk
- 1 pump 1883 Terry's Chocolate Orange Syrup
- 1 pump 1883 Cinnamon Syrup
- 30ml Espresso

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Cinnamon & Terry's Chocolate Orange syrups
3. Add in Espresso and stir
4. Serve with a dusting of cinnamon on top

### TREND - DESSERT DRINKS

Drink flavours which are based on Desserts are in demand this season - Creme Brulee, Black Forest and Pecan & Maple, to name but a few - they are even more popular if you tie in with a seasonal event for example Hot Cross Bun flavour at Easter time

DESSERTS / INDULGENCE/ SEASONAL / NOSTALGIA





## COCONUT STEAMER HOT CHOCOLATE

### INGREDIENTS

- 200ml Koko Barista Milk
- 2 pumps 1883 Coconut Syrup
- 25g Hot Chocolate Powder

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Coconut Syrup and stir
3. Add 25g Hot Chocolate Powder and mix
4. Serve with grated Hot Chocolate pieces

### TREND - CANDY CUPPA

What could be more delicious than a cup of hot chocolate flavoured with your favourite sweet treat - blurring the lines between confectionery and beverage, hot chocolates have been laced with all kinds of goodies : Bounty, Smarties, Terry's Chocolate Orange pieces the list is endless.....

**SWEETS / TREATS / INDULGENCE / CANDY / CHOCOLATEY**





## MINT HOT CHOCOLATE

### INGREDIENTS

- 200ml Koko Barista Milk
- 2 pumps 1883 Green Mint Syrup
- 30g Hot Chocolate Powder

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Green Mint Syrup
3. Add in Hot Chocolate Powder and stir
4. Serve with a sprinkle of chocolate

### TREND - FAVOURITE FLAVOURS



While the bold flavours of the moment may be trending, classic combinations such as orange, mint and salted caramel remain popular with consumers - served with all the usual toppings

MINTY / FRESH / POPULAR / TRADITIONAL / TWIST ON CLASSICS



## SPECULOOS MILK STEAMER

### INGREDIENTS

- 200ml Koko Barista Milk
- 2 pumps 1883 Speculoos Syrup

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Speculoos Syrup
3. Serve with a crumbled biscuit topping

### TREND - CAKE & BISCUIT

What could be more delicious than a cake or biscuit flavoured beverage - evoking nostalgic memories of warm milk & cookies - flavours like speculoos, cookies&cream, cinnamon, marzipan and ginger are appearing on menus across the UK

**BISCUITS / TREATS / CAKES / INDULGENCE / CANDY**





## CARAMEL HAZLENUT HOT CHOCOLATE

### INGREDIENTS

- 200ml Koko Barista Milk
- 2 pumps 1883 Chocolate Hazelnut Syrup
- 30g Hot Chocolate Powder  
Cream

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Chocolate Hazelnut Syrup
3. Add in Hot Chocolate Powder and stir
4. Serve with cream and a drizzle of syrup

### TREND - CANDY CUPPA

What could be more delicious than a cup of hot chocolate flavoured with your favourite sweet treat - blurring the lines between confectionery and beverage, hot chocolates have been laced with all kinds of goodies : Bounty, Smarties, Terry's Chocolate Orange pieces the list is endless.....

**SWEETS / TREATS / INDULGENCE / CANDY / CHOCOLATEY**





## PEANUT BUTTER & JAM WHITE HOT CHOCOLATE

### INGREDIENTS

- 200 ml Koko Barista Milk
- 8ml 1883 Caramelised Peanut Syrup
- 8ml 1883 Mixed Berry Syrup
- 20g White Hot Chocolate Powder
- Cream

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Mix in White Hot Chocolate Powder
3. Add in 1883 Caramelised Peanut & Mixed Berry syrups and stir
4. Serve with whipped cream and a drizzle of Mixed Berry Syrup

### TREND - NOSTALGIA



All things Nostalgic are popular across the food & drink spectrum - from Peanut Butter & Jam to Banoffee - consumers can't get enough of drinks & desserts that remind them of their childhood

CHILDHOOD & RETRO / GOURMET TWISTS / BRITISH / AMERICANA



## SPECULOOS LATTE

### INGREDIENTS

- 150ml Koko Barista Milk
- 2 pumps 1883 Speculoos Syrup
- 30ml Espresso

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Speculoos Syrup
3. Pour milk mixture in glass
4. Add 30ml Espresso
5. Serve with a crumbled biscuit topping

### TREND - CAKE & BISCUIT

What could be more delicious than a cake or biscuit flavoured beverage - evoking nostalgic memories of warm milk & cookies - flavours like speculoos, cookies&cream, cinnamon, marzipan and ginger are appearing on menus across the UK

**BISCUITS / TREATS / CAKES / INDULGENCE / CANDY**





## PEANUT BUTTER MOCHA

### INGREDIENTS

- 150ml Koko Barista Milk
- 2 pumps 1883 Caramelised Peanut Syrup
- 30ml Espresso
- 25g Hot Chocolate Powder
- Cream

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Add in 1883 Caramelised Peanut Syrup
3. Add 25g Hot Chocolate Powder and stir
4. Add 30ml Espresso
5. Serve with cream and shaved chocolate

### TREND - NOSTALGIA



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CHILDHOOD & RETRO / GOURMET TWISTS / BRITISH / AMERICANA



## SALTED CARAMEL BLONDE HOT CHOCOLATE

### INGREDIENTS

- 200 ml Koko Barista Milk
- 2 pumps 1883 Salted Caramel Syrup
- 20g White Hot Chocolate Powder
- Cream

### DIRECTIONS

1. Pour Koko Barista milk in a jug and heat with a steam nozzle
2. Mix in White Hot Chocolate Powder
3. Add in 1883 Salted Caramel syrups and stir
4. Serve with whipped cream and a drizzle of Salted Caramel Syrup

### TREND - YOLO



You only live once, so enjoy life and make memories with indulgent food & drinks- caramel flavours are ever more popular with twists like salted or burnt notes delivering a extravaganza of intense flavours

PARTY TIME / HAPPY HOUR/ FUN PAIRINGS / EXTRAVEGANCE



## ICED HOT CROSS BUN LATTE

### INGREDIENTS

- 150ml Koko Barista Milk
- 1 pump 1883 Terry's Chocolate Orange Syrup
- 1 pump 1883 Cinnamon Syrup
- 30ml Espresso
- Ice

### DIRECTIONS

1. Pour Koko Barista milk into a jug
2. Add in 1883 Cinnamon & Terry's Chocolate Orange syrups and stir
3. Pour into a glass over ice
4. Add in Espresso
5. Serve with a dusting of cinnamon on top

### TREND - DESSERT DRINKS

Drink flavours which are based on Desserts are in demand this season - Creme Brulee, Black Forest and Pecan & Maple, to name but a few - they are even more popular if you tie in with a seasonal event for example Hot Cross Bun flavours at Easter time

DESSERTS / INDULGENCE/ SEASONAL / NOSTALGIA





## ICED BLONDE HOT CHOCOLATE

### INGREDIENTS

- 200 ml Koko Barista Milk
- 2 pumps 1883 Salted Caramel Syrup
- 20g White Hot Chocolate Powder
- Ice

### DIRECTIONS

1. Pour half Koko Barista milk in a jug and heat with a steam nozzle
2. Mix in White Hot Chocolate Powder
3. Add in 1883 Salted Caramel syrup and stir
4. Add in remainder of milk to the jug and stir
5. Fill glass with ice
6. Serve over ice

### TREND - YOLO



You only live once, so enjoy life and make memories with indulgent food & drinks- caramel flavours are ever more popular with twists like salted or burnt notes delivering an extravaganza of intense flavours

PARTY TIME / HAPPY HOUR/ FUN PAIRINGS / EXTRAVEGANCE



## ICED MARZIPAN LATTE

### INGREDIENTS

- 200ml Koko Barista Milk
- 2 pumps 1883 Amaretto Syrup
- 30ml Espresso
- Ice

### DIRECTIONS

1. Pour Koko Barista milk in a jug
2. Add in 1883 Amaretto Syrup and stir
3. Pour into glass over ice
4. Add Espresso Shot
5. Serve

### TREND - DESSERT DRINKS

Drink flavours which are based on Desserts are in demand this season -  
Creme Brulee, Battenburg, Black Forest and Pecan & Maple, to name but a  
few - lots of opportunities to get creative



DESSERTS / INDULGENCE/ SEASONAL / NOSTALGIA



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MAISON ROUTIN  
FRANCE

