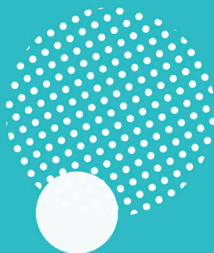


Bewley's

SPRING/SUMMER
2025
BEVERAGE PLAN



COLD FOAM

WHAT IS COLD FOAM?

Cold foam is frothed, skimmed milk that makes a delicious, frothy topping for cold coffee or chocolate drinks such as iced coffee, cold brew and iced chocolate.

It simulates the frothy topping of the steamed milk in a latte or cappuccino, but at a cold temperature, and is most used as a substitute for whipped cream.

WHY COLD FOAM INSTEAD OF WHIPPED CREAM?

Less calories per serve. Approximately 10-20 calories for a portion of unflavoured cold foam and 30-40 calories for a flavoured cold foam, vs around 80-100 calories for a whipped cream topping.

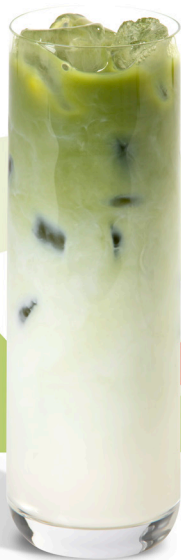
Easy to flavour, colour or even add extra textures to, such as dessicated coconut.

Adds to the drinking experience, for a **higher perceived value** than simply using shop-bought whipped cream.

BASE RECIPE

- 40ml DaVinci syrup/puree (optional)
- 500ml skimmed milk
- Pour in cream whipper
- Add 2 x charges and shake well





ICED MATCHA LATTE

YOU WILL NEED:

- 2g Chalo Matcha
- Milk (of choice)
- Ice
- Matcha Kit

TO MAKE 12oz GLASS:

- Fill glass with ice.
- $\frac{3}{4}$ fill glass with milk.
- Sieve 2g of Matcha powder into bowl.
- Add 50ml hot water.
- Whisk in "W" motion until frothy.
- Pour over milk and ice.
- Serve.

LEVEL UP THE SERVE BY ADDING COLD FOAM.



MATCHA LATTE

YOU WILL NEED:

- 2g Chalo Matcha
- Milk (of choice)
- Matcha Kit

TO MAKE 12oz GLASS:

- Sieve 2g of Matcha powder into bowl.
- Add 50ml hot water.
- Whisk in "W" motion until frothy.
- Pour into cup.
- Steam milk and pour over Matcha.
- Serve.



ICED STRAWBERRY MATCHA LATTE

YOU WILL NEED:

- 2g Chalo Matcha
- 20ml DaVinci Strawberry Puree
- Milk (of choice)
- Ice
- Crushed, dried strawberries (optional)
- Matcha Kit

TO MAKE ICED 12oz GLASS:

- Add 20ml Strawberry puree to the bottom of the glass.
- Fill glass with ice.
- $\frac{3}{4}$ fill glass with milk.
- Sieve 2g of Matcha powder into a bowl.
- Add 50ml hot water.
- Whisk in "W" motion until frothy.
- Pour over milk and ice, and serve.

LEVEL UP THE SERVE BY ADDING CRUSHED DRIED STRAWBERRIES ON TOP OF THE COLD FOAM.



MATCHA ICED TEA

YOU WILL NEED:

- 2g Chalo Matcha
- 20ml of DaVinci Iced Tea
- Ice
- Sparkling Water/Still Water
- Matcha Kit

TO MAKE 12oz GLASS:

- Fill glass with ice
- Add 2 pumps DaVinci Iced tea
- Sieve 2g of Matcha powder into bowl
- Add 50ml hot water
- Whisk in "W" motion until frothy
- Pour over ice and tea in glass
- Top with Sparkling water
- Serve



ICED CHAI LATTE

YOU WILL NEED:

- 12g Chalo Masala Chai
- Milk*
- Ice

TO MAKE 12oz GLASS:

- Fill glass with ice and add milk.
- Add 1 scoop of Chalo Chai to a separate cup.
- Add dash of hot water and whisk.
- Pour over milk and ice.
- Serve.

* FOR AN ICED COCONUT CHAI LATTE, USE ALPRO COCONUT MILK.



CHAI LATTE

YOU WILL NEED:

- 12g Chalo Masala Chai
- Milk

TO MAKE 12oz GLASS:

- Add 1 scoop of Chalo Chai to cup.
- Add dash of hot water and whisk.
- Steam milk to a silky consistency.
- High pour and finish with low pour and latte art.
- Serve.



ICED PISTACHIO LATTE

YOU WILL NEED:

- Bewley's Cold Brew Concentrate
- 20ml DaVinci Pistachio Syrup
- Milk
- Ice

TO MAKE 12oz GLASS:

- Fill a glass with ice and add milk.
- Add 2 x pumps (20ml) Pistachio Syrup to the glass.
- Add 30ml Cold Brew Concentrate.
- Serve.

LEVEL UP THE SERVE BY RIMMING THE RIM OF THE GLASS WITH HONEY FIRST, THEN CRUSHED PISTACHIOS.



PISTACHIO LATTE

YOU WILL NEED:

- A double espresso
- 20ml DaVinci Pistachio Syrup
- Milk

TO MAKE 12oz GLASS:

- Prepare a double shot of espresso into a glass.
- Add 2 x pumps (20ml) Pistachio syrup to the cup.
- Steam milk to a silky consistency.
- High pour and finish with low pour and latte art.
- Serve.



GOLDEN SYRUP COLD BREW

YOU WILL NEED:

- Bewley's Cold Brew Concentrate
- DaVinci Golden Sugar Syrup
- Ice
- Water
- Honey (optional)
- Golden Sugar (optional)

TO MAKE 12oz GLASS:

- Add 2 x pumps (20ml) Golden Sugar syrup to a glass.
- Add cold water to $\frac{3}{4}$ full.
- Add 30ml of Bewley's Cold Brew Concentrate.
- Serve.

LEVEL UP THE SERVE BY RIMMING THE GLASS WITH HONEY FIRST, THEN GOLDEN SYRUP.

ICED GOLDEN SYRUP COCONUT LATTE

YOU WILL NEED:

- Bewley's Cold Brew Concentrate
- 20ml Golden Sugar Syrup
- Ice
- Milk (Coconut recommended)
- Brown Sugar (optional)
- Golden Syrup (e.g. Lyle's, optional)

TO MAKE 12oz GLASS:

- $\frac{3}{4}$ fill glass with ice.
- Pour over milk.
- Add 2 x pumps Golden Sugar syrup.
- Add 30ml Cold Brew Concentrate.
- Serve.

LEVEL UP THE SERVE BY RIMMING THE GLASS WITH GOLDEN SYRUP AND BROWN SUGAR.



PASSIONFRUIT COLD BREW

YOU WILL NEED:

- Bewley's Cold Brew Concentrate
- 20ml DaVinci Passionfruit Syrup
- Ice
- Water

TO MAKE 12oz GLASS:

- $\frac{3}{4}$ fill glass with ice.
- Add 2 x pumps (20ml) Passionfruit syrup to a glass.
- Add cold water to $\frac{3}{4}$ full.
- Add 30ml of Bewley's Cold Brew Concentrate.
- Stir and Serve.

VANILLA ICED MOCHA

YOU WILL NEED:

- Bewley's Cold Brew Concentrate
- DaVinci Chocolate Sauce
- DaVinci Vanilla Syrup
- Milk (of choice)
- Ice

TO MAKE ICED 12oz GLASS:

- Drizzle chocolate sauce inside glass.
- $\frac{3}{4}$ fill glass with ice.
- Pour over milk.
- Add 2 x pumps (20ml) Vanilla syrup.
- 1 x pump chocolate sauce.
- Add 30ml Cold Brew Concentrate.
- Serve.



ICED TEAS

YOU WILL NEED:

- 20ml Da Vinci Classic Lemon Tea
- Ice
- Water Sparkling/Still
- Syrup (optional)

TO MAKE 12oz GLASS:

- $\frac{3}{4}$ fill glass with ice.
- Add Sparkling/Still water to the glass.
- Add 2 x pumps Lemon Tea syrup.
- Add 2 x pumps Flavoured syrup (if desired).
- Stir and serve.

SUGGESTED FLAVOURS:

PEACH SYRUP, STRAWBERRY SYRUP, PASSIONFRUIT SYRUP



LEMONADES

YOU WILL NEED:

- 50ml DaVinci Sicilian Lemonade
- Ice
- Water Sparkling/Still
- Syrup (optional)

TO MAKE 12oz GLASS:

- Fill glass with ice.
- $\frac{3}{4}$ fill with water of choice.
- Add 50ml Sicilian Lemonade.
- Add 2 x pumps of syrup of choice (optional).
- Stir and serve.

SUGGESTED FLAVOURS:

PEACH SYRUP, STRAWBERRY SYRUP, PASSIONFRUIT SYRUP



SMOOTHIES

YOU WILL NEED:

- 50ml Puree* (of choice)
- 150g Ice
- Fruit Garnish (optional)

TO MAKE 12oz GLASS:

- Add puree and ice to blender.
- Blend until smooth.
- Pour into glass.

LEVEL UP THE SERVE WITH A GARNISH.

*MANGO, STRAWBERRY, PASSIONFRUIT PUREES WORK BEST.



MILKSHAKES

YOU WILL NEED:

- 40ml DaVinci Liquid Frappe
- 20ml DaVinci Puree* (of choice)
- 10ml DaVinci Puree (of choice)
- Ice 150g
- Milk (of choice) 150ml
- Garnish (optional)

TO MAKE 12oz GLASS:

- Add ice and milk to blender.
- Add 4 x pumps Liquid Frappe.
- Add 20ml puree to blender.
- Blend until smooth.
- Add 10 ml puree to bottom of glass.
- Slowly pour blended ingredients over the puree.

LEVEL UP THE SERVE WITH A GARNISH.

*STRAWBERRY / MANGO PUREES WORK BEST.

| JDE CODE | NAME | FORMAT |
|-----------------|--------------------------------|----------------|
| 108852 | Bewley's Cold Brew Concentrate | 1.5L Tetrapack |
| 108806 | Syrup DaVinci Vanilla | 1 x 1L Plastic |
| 108808 | Syrup DaVinci Strawberry | 1 x 1L Plastic |
| 108824 | Syrup DaVinci Golden Syrup | 1 x 1L Plastic |
| 108492 | Chalo Indian Chai Masala Tea | 1 x 1kg Tub |
| 108747 | Matcha Loose Tea 1x50g | 1 x 50g Tub |
| 108825 | Syrup DaVinci Pistachio | 1 x 1L Plastic |
| 108827 | DaVinci Classic Lemon Tea | 1 x 1L Plastic |
| 108826 | Syrup DaVinci Passionfruit | 1 x 1L Plastic |
| 108808 | Syrup DaVinci Strawberry | 1 x 1L Plastic |
| 108823 | Syrup DaVinci Peach | 1 x 1L Plastic |
| 108836 | DaVinci Chocolate Sauce 2.5kg | 1 x 2.5kg Tub |
| 108837 | DaVinci Sicilian Lemon | 1.1L Tetrapack |
| 108828 | Syrup DaVinci Frappe Base | 1 x 1L Plastic |
| 108838 | Puree DaVinci Passionfruit | 1 x 1L Plastic |
| 108839 | Puree DaVinci Classic Mango | 1.1L Tetrapack |
| 108840 | Puree DaVinci Strawberry | 1.1L Tetrapack |
| 108842 | Pump Black DVG Syrup 10ml TH | 1 per pack |
| 108843 | Syrup Pump DaVinci 30ml | 1 per pack |

Bewley's