



IGLOOH

FRAPPES, SMOOTHIES & SHAKES

The **VEGAN**
friendly, *versatile*,
base mix for
FRAPPES, SMOOTHIES,
& **MILKSHAKES.**

.....
Your complete guide to your
dream iced drinks menu





Introducing Iglooh

Always find yourself worrying about wasted product, finding the room to store everything, and keeping every customer happy, with lots of dietary requirements?

Iglooh has been created to help make caterers' lives easier: eliminating the need for lots of different bases and mixes, this one ingredient will make frappes, smoothies, milkshakes- any iced drink you can think of!

With a hint of vanilla, this delicious base can be used to enhance any flavour of drink, helping to give an overall smooth, thick, creamy and delicious beverage.

Read on to find out how to get the most from this versatile ingredient!

No artificial colours
No artificial flavours
No sweeteners
No preservatives
Dairy free
Gluten free



How versatile is Iglooh?

Iglooh can be used to make any cold drink including frappes, milkshakes and smoothies of all varieties. As a vanilla base mix, it adds a creamy, thick, luxurious feel and texture to cold blended and mixed drinks. If separating ingredients is an issue you face, Iglooh can also help drinks to stay thicker, for longer too.



Containing no dairy or milk products, Iglooh is a completely vegan friendly base mix when mixed with your dairy-free milk alternatives or ingredients of choice!

✓ Frappes

✓ Iced Coffee frappe

✓ Iced Mocha frappe

✓ Iced Chai Latte

✓ Smoothies

✓ Real fruit smoothies

✓ Iced Milkshakes

✓ Ice Cream Milkshakes

✓ Thickshakes



Your guide to flavours

Iglooh's versatility goes beyond just the types of drinks it can offer, and different dietary requirements it can cover.

Mix with a variety of different ingredients, allowing you to customise and build drinks exactly to customers' requests.

MENU

CHOOSE YOUR:

Milk

Milk alternative

ADD YOUR:

Syrups

Ice Cream

Fresh fruit

Frozen fruit

Chocolate bars

Coffee

Cocoa powder

Purees

Chai powder

Sweets

If you want to experiment and create your own recipes, the table below is our guide on what flavours work best where- you should never be stuck for inspiration!

BEVERAGE			ADD 2 SHOTS OF SYRUP OR PUREE TO PERSONALISE YOUR BEVERAGE																	
	INGREDIENTS	13oz DRINK	CHOCOLATE	CARAMEL	TOFFEE	FUDGE	WHITE CHOC	SALTED CARAMEL	STRAWBERRY	RASPBERRY	COCONUT	HAZELNUT	PEANUT BUTTER	MENTH	IRISH CREAM	CINNAMON	BANANA	HONEYCOMB	PUMPKIN	MARSHMALLOW
FRAPPE	MILK ICE IGLOOH	150ML 200G 2 SCOOPS (4GG)	●	●	●	●	●	●			●	●						●		
COFFEE	MILK ICE IGLOOH INSTANT COFFEE	150ML 200G 2 SCOOPS (4GG) 1 HEAPED TSP		●	●	●		●			●	●			●	●			●	
MOCHA	MILK ICE IGLOOH INSTANT COFFEE COCOA	150ML 200G 2 SCOOPS (4GG) 1 TSP 1 TSP	●	●	●	●		●				●		●	●					●
SMOOTHIE	MILK OR WATER ICE IGLOOH FRUIT PUREE	150ML 200G 1 SCOOP (23G) 2 SHOTS (30ML)							●	●	●						●		●	
ICED MILKSHAKE	MILK ICE IGLOOH	150ML 200G 1 SCOOP (23G)	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●

If you would like some more guidance on what to add to your menu, request your free Iglooh recipe cards with a handy hanging ring.

Containing 17 recipes, 11 of which are vegan friendly!



Why serve vegan drinks?

It looks like veganism is here to stay with the number of vegans quadrupling since 2014* - and with 1 in 5 Brits now identifying as flexitarian, the dairy-free market is now bigger than ever before.

Not so long ago, milkshakes and frappes would have simply been a distant dream for vegan diners. Fortunately, Iglooh dairy-free base mix is able to turn that dream into reality for thousands across the UK, whilst making it easier than ever before for caterers to put great tasting options on the menu.

The number of consumers looking to purchase vegan options is growing- jump on that trend now and see the results!

100%
Vegan

FEELING OATY...

Strawberry Oat Smoothie

Add 150ml oat milk

Add 200g ice

Add 2x shots of strawberry fruit puree (30ml)

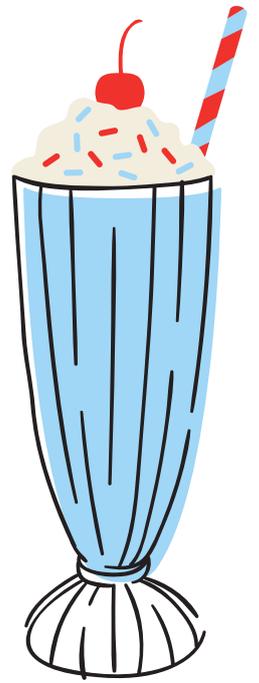
Add 1x scoop Iglooh Powder (23g)

Blend for for 30 secs for a 13oz drink





mix it, decorate it, drink it

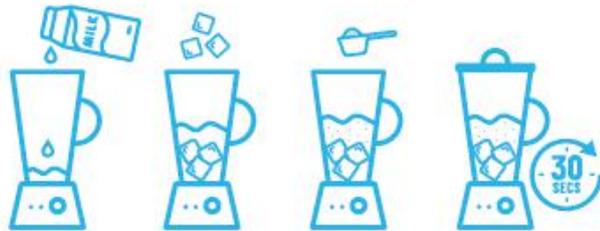


Achieve the perfect iced drink with Iglooh, whether its a frappe, smoothie or milkshake, by following our simple mixing methods.



FRAPPE

Add 150ml milk
Add 200g ice
Add 2x 25ml scoops Iglooh powder (46g)
Blend for 30 secs or until smooth for a 13oz drink



SMOOTHIE

Add 150ml milk (or water)
Add 200g ice
Add 2x shots of fruit puree (30ml)
Add 1x 25ml scoop of Iglooh (23g)
Blend for 30 secs or until smooth for a 13oz drink



REAL FRUIT SMOOTHIE

Add 150ml milk
Add 200g ice
Add 1x 25ml scoop Iglooh powder (23g)
Add 200g fresh fruit
Blend for 30 secs or until smooth for a 13oz drink





ICED MILKSHAKE

Add 150ml milk
 Add 200g ice
 Add 1x 25ml scoop Iglooh powder (23g)
 Add any chocolate, ice cream or flavourings
 Blend for 30 secs or until smooth for a 13oz drink



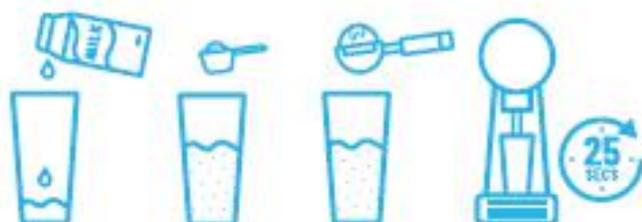
IGLOOH THICKSHAKE

Add 125ml milk
 Add 1x 15ml scoop Iglooh powder (13g)
 Add flavourings of your choice
 Mix on a spindle mixer for 25 secs or until smooth for a 13oz drink



ICE CREAM MILKSHAKE

Add 125ml milk
 Add 1x 15ml scoop Iglooh powder (13g)
 Add 1x scoop of ice cream
 Mix on a spindle mixer for 25 secs or until smooth for a 13oz drink



ICED CHAI LATTE FRAPPE

Add 150ml milk
 Add 200g ice
 Add 1x 25ml scoop Iglooh powder (23g)
 Add 3x heaped tsp Drink Me Chai Spiced Chai Latte
 Blend for 30 secs or until smooth for a 13oz drink



ICED COFFEE FRAPPE

Add 150ml milk
 Add 200g ice
 Add 2x 25ml scoops Iglooh powder (46g)
 Add 1x heaped tsp instant coffee
 Blend for 30 secs or until smooth for a 13oz drink



ICED MOCHA FRAPPE

Add 150ml milk
 Add 200g ice
 Add 2x 25ml scoops Iglooh powder (46g)
 Add 1x tsp instant coffee
 Add 1x tsp of cocoa/hot chocolate powder
 Blend for 30 secs or until smooth for a 13oz drink





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