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NETTARI[®] and Instabean[®]



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Get your Fix WITH FLARE



NETTARI[®] and Instabean[®]

1.

FLAVOURED AFFOGATO

*Ice cream & Coffee...
Two of the very
best things on
Planet Earth!*

- 200ml Vanilla ice cream
- *20ml Nettari flavoured syrup
- 60ml Espresso
- 25ml Boiling water
- Optional garnish: Mint leaf



Place the ice cream scoops into a cup. Add 20ml Nettari Flavoured syrup of your choice. Mix 60ml Espresso (double shot) with 25ml boiling water. Pour the espresso mix over the ice cream. Serve with a tall spoon & a straw.

2.

ICED COFFEE LATTES

- *20 - 25ml Nettari flavoured syrup
- 150ml Full cream milk
- 2 teaspoons castor sugar
- Single/double espresso

Fill the glass with ice cubes, add full cream milk, leaving 4cm below the rim. Add 25ml Nettari flavoured syrup and 2 teaspoons castor sugar. Stir well. Top with a single/double espresso shot & garnish with whipped cream.

**EASY
DOES IT!**

*Invest in our
5 & 10ml
pumps for easy
measuring.*





A coffee day... keeps the blues away!

3.

FLAVOURED LATTES

*20 - 25ml Nettare flavoured syrup
Espresso
Steamed milk
Whipped cream to garnish

Add 20-25ml of Nettare syrup of choice to a glass. Add +/- 300 ml of steamed fresh milk and then gently the single shot of espresso. Top with whipped cream and serve!



**Pick your Flavour*

*Caramel, Hazelnut, Vanilla,
Himalayan Salted Caramel,
Gingerbread or
Chocolate Milkshake Syrup*

4.

COFFEE MILKSHAKE

*20 - 25ml Nettare flavoured syrup
Single/Double Espresso
350ml vanilla ice cream or soft serve base
50ml Full cream milk
Whipped cream to garnish



Fill a milkshake mixer/blender with 350ml vanilla ice cream or soft serve. Add 50ml full cream milk, the espresso shot(s) and Nettare Flavoured syrup of choice. Blend until smooth, pour into your glass and garnish!

You might also want to try Instabean
NO ADDED SUGAR POWDER BLENDS...



HOT BLENDING INSTRUCTIONS:

- Hot Drinks - 350ml Serving
- 1 1/2 x 60ml black scoops powder
- Add 30ml boiling water and stir until dissolved
- Add 320ml steamed milk



COLD BLENDING INSTRUCTIONS:

- Iced Lattes - 350ml Serving
- 1 x 60ml black scoops powder
- Prepare a slurry with 30ml boiling water
- Add 3 x 60ml black scoops (180ml) milk/water
- Top with ice blocks



ICE BLENDING INSTRUCTIONS:

- Freezos - 350ml Serving
- 1 1/2 x 60ml black scoops powder
- 120ml milk
- 350ml ice (1 full cup and 4 ice blocks)
- Blend until smooth