

The Torani logo is written in a white, cursive script on a red rectangular background.

POURCAST



www.torani.com/foodservice

FALL & WINTER

Q3-Q4 2023



Innovate with *Fall and Holiday Favorites*

While seasonal flavors like pumpkin spice and peppermint are loved by consumers, core coffee flavors like caramel, vanilla, and chocolate are just as important. Customers like a range of flavors during the holiday season – pumpkin and peppermint are highly anticipated traffic drivers, but caramel is actually the top favorite holiday flavor.

By combining the fall and holiday classic flavor favorites (like caramel) with innovative options (like our new Kettle Corn Syrup), you can add excitement and innovation to your holiday menu.



FALL

Pumpkin Spice Kettle Corn Cold Brew

1 oz. Torani Kettle Corn Syrup
½ oz. Torani Pumpkin Spice Syrup
8 oz. cold brew
Cold Foam:*
¼ oz. Torani Kettle Corn Syrup
4 oz. nonfat milk
Dash of pumpkin spice, for garnish

Winter Spice Cheesecake Milkshake

1 oz. Torani Cheesecake Syrup
½ oz. Torani Winter Spice Syrup
2 oz. milk
2 scoops vanilla ice cream
Cheesecake bites and whipped cream,
for garnish

Grandma's Shaken Apple Pie Latte

1 oz. Torani Puremade Caramel Sauce
¾ oz. Torani Apple Syrup
8 oz. oat milk
2 shots espresso
Dash of apple pie spice, for garnish
*Combine ingredients (except garnish)
in a cocktail shaker with ice. Shake for 15 seconds.
Pour over ice, garnish, and serve.*

Nut Butter Cold Brew

½ oz. Torani Puremade Toasted Black Sesame Syrup
½ oz. Torani Puremade Caramel Sauce
8 oz. cold brew
Splash of oat milk

Caramel Apple Milk Tea

½ oz. Torani Green Apple Syrup
1 oz. Torani Puremade Caramel Sauce
6 oz. green tea
2 oz. oat milk
Drizzle of Torani Puremade Caramel Sauce,
for garnish
*Combine ingredients (except garnish) in a cocktail
shaker with ice. Shake for 15 seconds. Pour over
ice, garnish, and serve.*

Salted Pumpkin Cold Brew

1 oz. Torani Puremade Pumpkin Spice Syrup
8 oz. cold brew
Cold Foam:*
¼ oz. Torani Puremade Vanilla Salt Syrup
4 oz. nonfat milk
Dash of pumpkin spice, for garnish

Pumpkin French Toast Latte

½ oz. Torani Pumpkin Spice Syrup
½ oz. Torani French Toast Syrup
2 shots espresso
8 oz. oat milk
*Combine ingredients in a cocktail shaker with ice.
Shake for 15 seconds. Pour over ice and serve.*

Peanut Butter Cup Mocha

½ oz. Torani Peanut Butter Syrup
½ oz. Torani Puremade Dark Chocolate Sauce
2 shots espresso
8 oz. milk

WINTER

Cranberry Winter Spiced Cider

1 oz. Torani Cranberry Syrup
½ oz. Torani Winter Spice Syrup
8 oz. cider

Frosty's Cold Brew

1 oz. Torani Peppermint Syrup
½ oz. Torani Puremade White Chocolate Sauce
8 oz. cold brew
Cold Foam:*
¼ oz. Torani Peppermint Syrup
4 oz. nonfat milk
Optional: Add dots of chocolate and caramel sauce to look like the face of a snowman

Snowdrift Matcha

1 oz. Torani Puremade Vanilla Salt Syrup
8 oz. milk
2 oz. matcha concentrate
Cold foam topper, for garnish

Kettle Corn Iced Frappe

½ oz. Torani Kettle Corn Syrup
½ oz. Torani Salted Caramel Syrup
5 oz. frappe base
2 cups ice
Add all ingredients into a blender and blend until smooth.

Apple Jack Frost Latte

½ oz. Torani Apple Syrup
½ oz. Torani Cinnamon Syrup
2 shots espresso
8 oz. oat milk, steamed
Kellogg's® Apple Jacks® cereal pieces
and/or dash of cinnamon, for garnish

"I'm the Gingerbread Man"

Cold Brew

½ oz. Torani Gingerbread Syrup
1 oz. Torani Puremade Caramel Sauce
8 oz. cold brew
Splash of oat milk
Whipped cream and gingerbread cookie crumbs, for garnish



Sip On *Nostalgic Holiday Treats*



Get ready to embark on a journey down memory lane with our collection of holiday and fall-inspired treats in beverage form. Just like those beloved Girl Scout Cookies® and other seasonal goodies typically exchanged during the cooler months, these recipes are here to bring joy, indulgence, and a touch of nostalgia to your menu. These whimsical concoctions will whisk your customers away to a world of fun and sweet memories, allowing them to savor the flavors of their favorite seasonal treats in a whole new way.

Peanut Butter Cookie Mocha

1 oz. Torani Puremade Dark Chocolate Sauce
½ oz. Torani Peanut Butter Syrup
2 shots espresso
8 oz. oat milk
Whipped cream and cocoa powder, for garnish

Fudge Mint Cookie Cold Brew

½ oz. Torani Puremade Crème de Menthe Syrup
1 oz. Torani Puremade Dark Chocolate Sauce
8 oz. cold brew
Cold Foam:*\n¼ oz. Torani Puremade Dark Chocolate Sauce
¼ oz. Torani Puremade Crème de Menthe Syrup
4 oz. heavy whipping cream

Sugar Cookie Latte

½ oz. Torani Vanilla Syrup
¼ oz. Torani Shortbread Syrup
¼ oz. Torani Almond Syrup
2 shots espresso
8 oz. milk
Holiday sprinkles, for garnish

Caramel Coconut Cold Brew

½ oz. Torani Coconut Syrup
1 oz. Torani Puremade Caramel Sauce
6 oz. cold brew
2 oz. coconut milk

Pumpkin Brittle Cold Brew

½ oz. Torani Pumpkin Spice Syrup
1 oz. Torani Puremade Caramel Sauce
8 oz. cold brew
Cold Foam:*\n¼ oz. Torani Pumpkin Spice Syrup
4 oz. heavy whipping cream
Torani Puremade Caramel Sauce drizzle, for garnish

Peppermint Toffee Latte

½ oz. Torani English Toffee Syrup
½ oz. Torani Peppermint Syrup
2 shots espresso
8 oz. milk

Drizzled Popcorn Mocha

½ oz. Torani Kettle Corn Syrup
1 oz. Torani Puremade Dark Chocolate Sauce
2 shots espresso
8 oz. milk

Snickerdoodle Latte

1 oz. Torani Brown Sugar Cinnamon Syrup
2 shots espresso
8 oz. oat milk
Dash of cinnamon sugar, for garnish

Peppermint Bark Mocha

1 oz. Torani Puremade Dark Chocolate Sauce
½ oz. Torani Peppermint Syrup
2 shots espresso
8 oz. milk
Whipped cream, chocolate powder, and crushed peppermint, for garnish

Embracing *Sugar-Free Delights*

This season, don't make your customers compromise indulgence for the sake of their calories. Offer both!

Our studies show that purchase and replacement intent are high for sugar-free versions of holiday drinks. For example, for a traditional pumpkin spice latte:

- ▶ Purchase intent for a Zero Sugar version was **57%**
- ▶ Replacement intent was **41%**

Embrace the extraordinary purchase opportunities offered by Torani's Puremade Zero Sugar and Sugar Free lines! Unleash your creativity and concoct irresistible holiday offerings that are not only guilt-free but also invoke the warm and fuzzy feelings of the season.

Guilt Free S'Mores Iced Latte

1 oz. Torani Puremade Zero Sugar S'Mores Syrup
2 shots espresso
8 oz. milk
Cold Foam:*\br/>¼ oz. Torani Zero Sugar Chocolate Syrup
4 oz. nonfat milk

Peach Cobbler Tea

1 oz. Torani Sugar Free Peach Syrup
½ oz. Torani Sugar Free Brown Sugar
Cinnamon Syrup
6 oz. mint tea
2 oz. oat milk
Dash of cinnamon, for garnish

Choco-mint Cold Brew

1 oz. Torani Puremade Zero Sugar
Peppermint Syrup
8 oz. cold brew
Cold Foam:*\br/>¼ oz. Torani Puremade Zero Sugar
Chocolate Syrup
4 oz. nonfat milk

Rudolph's Refresher

1 oz. Torani Puremade Zero Sugar Mango Syrup
½ oz. Torani Puremade Zero Sugar
Raspberry Syrup
8 oz. white tea
Raspberries or raspberry boba, for garnish



Roasting by the Fire Latte

½ oz. Torani Sugar Free S'Mores Syrup
½ oz. Torani Sugar Free Chocolate Macadamia
Nut Syrup
2 shots espresso
6 oz. nonfat milk

Tropical Holiday Tea

½ oz. Torani Sugar Free Coconut Syrup
½ oz. Torani Sugar Free Blue
Raspberry Syrup
8 oz. unsweetened iced green tea

Sugar Free Peppermint Bark Latte

½ oz. Torani Sugar Free Peppermint Syrup
½ oz. Torani Sugar Free White Chocolate Syrup
2 shots espresso
6 oz. nonfat milk

Torani Seasonal Beverage Research, N=500, August 2022

***Cold Foam Instructions:**

Combine Torani Syrup and milk/dairy alternative as specified in recipe in a blender pitcher with an aerating blade. Blend for 18-20 seconds. Use Cold Foam to top your cold drink of choice.

Warm Up this Holiday Season with

Sweet & Spicy Combos

Stay warm with an array of recipes that beautifully blend sweetness with spice using newer flavors like Sweet Heat, Puremade Ginger, and Winter Spice. Lean into the element of heat to create the warmth and excitement of the season, adding an extra layer of coziness to your fall and winter beverage menu.

Sweet Heat Bourbon Caramel Cold Brew

1 oz. Torani Bourbon Caramel Syrup
½ oz. Torani Sweet Heat Syrup
8 oz. cold brew
Cold Foam:*
¾ oz. Torani Bourbon Caramel Syrup
4 oz. nonfat milk
Paprika, for garnish

Mayan Mocha

½ oz. Torani Sweet Heat Syrup
1 oz. Torani Puremade Dark Chocolate Syrup
2 shots espresso
8 oz. milk
Whipped cream and dash of chili powder, for garnish

Winter Spice Toasted Marshmallow Latte

1 oz. Torani Toasted Marshmallow Syrup
½ oz. Torani Winter Spice Syrup
2 shots espresso
8 oz. milk
Cold Foam:*
¾ oz. Torani Winter Spice Syrup
4 oz. nonfat milk
Mini marshmallows, for garnish

Spiced Berry Pie Cider

1 oz. Torani Blackberry Syrup
½ oz. Torani Brown Sugar Cinnamon Syrup
8 oz. cider

Vanilla Chai Tingle

½ oz. Torani Vanilla Syrup
½ oz. Torani Sweet Heat Syrup
2 oz. chai concentrate
8 oz. milk

Spicy Colada

1 oz. Torani Sweet Heat Syrup
½ oz. Torani Pineapple Syrup
2 oz. coconut milk
6 oz. green tea
Cubed pineapple and a cherry, for garnish

Spicy Pumpkin Chai

1 oz. Torani Pumpkin Pie Syrup
½ oz. Torani Sweet Heat Syrup
5 oz. chai concentrate
5 oz. milk
Whipped cream and cayenne sugar sprinkles, for garnish

Smoldering Cranberry Ricky

1 oz. Torani Cranberry Syrup
½ oz. Torani Sweet Heat Syrup
8 oz. sparkling water
Lime wedge, for garnish

Sunset Citrus Ginger Shandy

½ oz. Torani Puremade Lemon Syrup
½ oz. Torani Puremade Ginger Syrup
½ oz. Torani Puremade Blood Orange Syrup
4 oz. green tea
4 oz. lemonade
Candied ginger, for garnish

Add Lemon and Ginger Syrups to glass, ice, green tea, then lemonade. Top with Blood Orange Syrup for ombre effect. Add garnish and serve.

Mulling Spice White Mocha

1 oz. Torani Puremade White Chocolate Sauce
½ oz. Torani Winter Spice Syrup
2 shots espresso
8 oz. milk



Cold Drinks for *Cold Weather*

Gone are the days when iced beverages were limited to summer – we’re embracing cold brew, refreshers, iced teas, and flavor-infused energy drinks year-round. Join us as we explore exciting limited-time options perfect for the afternoon and designed specifically for the fall and winter months.



Pistachio Cream Iced Latte

½ oz. Torani Vanilla Syrup
½ oz. Torani Pistachio Syrup
2 shots espresso
8 oz. oat milk
Combine ingredients in a cocktail shaker with ice. Shake for 15 seconds. Pour over ice and serve.

Rudolph’s Juice

1 oz. Torani Cranberry Syrup
½ oz. Torani Green Apple Syrup
8 oz. energy drink

Pistachio Macaron Latte

1 oz. Torani Pistachio Syrup
½ oz. Torani Amaretto Syrup
2 shots espresso
8 oz. almond milk

Blackberry Oat Crumble Milk Tea

½ oz. Torani Blackberry Syrup
½ oz. Torani Brown Sugar
Cinnamon Syrup
2 oz. oat milk
6 oz. green tea

Cran-Apple Energy Boost

¾ oz. Torani Apple Syrup
¾ oz. Torani Cranberry Syrup
8 oz. energy drink
Dash of cinnamon, for garnish

Mr. Grinch Matcha

1 oz. Torani Peppermint Syrup
½ oz. matcha powder
8 oz. oat milk
Ice
Cold Foam:*\n¾ oz. Torani Peppermint Syrup
4 oz. nonfat milk
Crushed candy cane, for garnish

For everything you need to make your beverages special, call us at 800.775.1925
or visit www.torani.com/foodservice for recipes.

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