



Torani®

# POURCAST

RASPBERRY

Torani  
PUREMADE  
SYRUP

NO ARTIFICIAL PRESERVATIVES  
NO ARTIFICIAL COLORS OR FLAVORS

SINCE 1925

## SUMMER TRENDS

Q2 2022





Things are warming up which means it's time to start working on your summer menu! This season is all about bringing smiles to your customers' faces as they sip on your summery signature beverages. More than ever, customers are craving drinks that are fun and nostalgic. Try using colors, layers, garnishes and inclusions to transport your customers back to their childhood summertime memories.

### **Top Beverage Trends for 2022**

Based on our own proprietary data, consumer insights, and research from our flavor team, Torani has identified 5 top beverage trends that are at play in 2022.



#### **Shift in Consumption Patterns**

Out-of-home coffee occasions have shifted to later in the day, and the afternoon daypart has become more prevalent with beverage functioning as a snack.



#### **Borrowed Comfort**

People are longing for happiness and connection through exploring the comfort foods and flavors of other countries.



#### **Over the Top**

Creating experiences your customers can't recreate at home is necessary to get them out of their house and into your café.



#### **Functional Energy Beyond Coffee**

The flavor-infused energy craze is continuing to spread across the U.S. with a strong following of habitual consumers.



#### **Everything's Blooming Up**

Florals continue to blossom – a popular way to incorporate these flavors in your menu is by pairing them with familiar favorites.

# Espresso on the Rocks

This year, the use of cocktail shakers to elevate the traditional iced latte has been making a comeback. Chains such as Starbucks® and Peet's® have incorporated cocktail shakers to add a level of sophistication and theater, delivering added value to their guests and showcasing the barista's skill. Incorporating plant-based milks into these beverages is another way to elevate the experience.



## Shake-Up Call

½ oz. Torani Pineapple Syrup  
½ oz. Torani Hibiscus Syrup  
2 shots espresso  
6 oz. coconut milk

## White Chocolate Macadamia Shaker

½ oz. Torani White Chocolate Syrup  
½ oz. Torani Macadamia Nut Syrup  
½ oz. Torani Shortbread Syrup  
2 shots espresso  
6 oz. almond milk

## Orange-Oat-Chocolate Shaken Latte

½ oz. Torani Chocolate Milano Syrup  
½ oz. Torani Orange Syrup  
2 shots espresso  
6 oz. oat milk



## Espresso Shaken Sparkler

½ oz. Torani Orange Syrup  
½ oz. Torani Puremade Bergamot Syrup  
2 shots espresso  
6 oz. sparkling water  
*Shake together syrups and espresso and then top with sparkling water.*

## Shaken Vietnamese Latte Cooler

1 oz. Torani Cinnamon Syrup  
6 oz. water  
2 shots espresso  
1 oz. condensed milk  
Five-spice sugar rim

## Black Sugar Hazelnut Shaker

½ oz. Torani Puremade Hazelnut Syrup  
½ oz. Torani Puremade Black Sugar Syrup  
2 shots espresso  
6 oz. oat milk

## Smoked Cherry Butterscotch Shaken Iced Latte

½ oz. Torani Puremade Smoked Black Cherry Syrup  
½ oz. Torani Butterscotch Syrup  
2 shots espresso  
6 oz. milk

# Blended, but Hold the Coffee

Blended beverages, including milkshakes, frappes and smoothies, are making a comeback this summer. Blended non-coffee applications are a great way to create nostalgic beverages that are both fun and flavorful! Starbucks® successfully promoted the Strawberry Funnel Cake Crème Frappuccino® last summer, offering its guests a nostalgic, fun and straightforward beverage anchored in familiar flavors.



## Georgia Peach Palmer Layered Slush

- 1 oz. Torani Lemon Syrup
- ½ oz. Torani Peach Syrup
- 6 oz. lemonade
- 12 oz. ice, divided
- 6 oz. sweet tea

*Blend Torani Lemon Syrup, lemonade, and ice for the first slush layer, then blend the Torani Peach Syrup, sweet tea, and ice for the second layer. Add the darker sweet tea slush to the bottom of the cup, followed by the lemonade slush to create an ombré effect.*



## Paletería Fruit Stand

- 3 oz. Torani Mango Real Fruit Smoothie Mix
- 1 oz. Torani Puremade Mangonada Syrup
- 8 oz. white tea
- 6 oz. ice
- Tajín® sugar rim and lime wheel, for garnish

## Brown Sugar Tea Frappe

- 1 oz. Torani Brown Sugar Cinnamon Syrup
- ½ oz. Torani Vanilla Syrup
- 4 oz. brewed black tea
- 4 oz. milk
- 4 oz. ice

## Mojito Mint Tea Shaker Slush

- 1 ½ oz. Torani Mojito Mint Syrup
- ½ oz. lime juice
- 8 oz. brewed mint tea
- 6 oz. ice

## Blueberry French Toast Shake

- 1 oz. Torani Blueberry Syrup
- 1 ½ oz. Torani French Toast Syrup
- 2 scoops vanilla ice cream
- 4 oz. milk

## Blue Drank

- ½ oz. Torani Blueberry Syrup
- 1 oz. Torani Blue Raspberry Syrup
- 4 oz. milk
- 4 oz. coconut milk
- 8 oz. ice

## Chocolate Mint Melt-Away

- 1 oz. Torani Chocolate Mint Syrup
- 1 ½ oz. Torani Crème De Menthe Syrup
- 2 scoops mint chocolate chip ice cream
- 4 oz. milk



## Salted Caramel Custard Frappe

- ½ oz. Torani Salted Egg Yolk Syrup
- ½ oz. Torani Salted Caramel Syrup
- 2 scoops vanilla ice cream
- 4 oz. milk
- Whipped cream, for garnish



# Summer Road Trip

Take your customers back to a joyful summertime experience by telling a story through your specialty summer beverage menu. Maybe it's taking them on a "flavor road trip" through your offerings or transporting them back to a favorite summer camp experience! Whatever the occasion is, embrace the "Over-the-Top" trend to create something really special for your customers!



## **Peanut Butter-Mallow Sandwich Frappe** (New England inspired)

½ oz. Torani Toasted Marshmallow Syrup  
½ oz. Torani Peanut Butter Syrup  
½ oz. Torani Shortbread Syrup  
8 oz. ice  
8 oz. milk

*Blend everything together in blender.*

## **Georgia Peach Passion Punch** (Georgia inspired)

¾ oz. Torani Peach Syrup  
¾ oz. Torani Passion Fruit Syrup  
8 oz. energy drink  
½ oz. lime juice

## **Sarsaparilla Tonic** (Texas inspired)

1 oz. Torani Root Beer Syrup  
½ oz. Torani Vanilla Syrup  
8 oz. tonic water

## **Sunshine State Refresher** (Florida inspired)

1 oz. Torani Orange Syrup  
8 oz. lemonade  
Orange wheel, for garnish  
*Add syrup first, then ice and then lemonade to create a layered effect.*



## **Desert Delight Green Tea with Cold Foam** (Arizona inspired)

½ oz. Torani Kiwi Syrup  
8 oz. green tea  
Cold foam:  
1 oz. Torani Prickly Pear Syrup  
2 oz. milk

*Add Torani Kiwi Syrup to cup and top with ice. Pour green tea over ice and stir. To make cold foam, add milk and Torani Prickly Pear Syrup to blender and blend for 2 minutes, gradually increasing speed every 15-20 seconds until foamy. Use a bar spoon to scoop and layer cold foam on top of the drink.*

## **Black Cherry Cheesecake Shake** (Pacific NW inspired)

2 oz. Torani Cheesecake Syrup  
1 oz. Torani Sugar Free Black Cherry Syrup  
4 oz. milk  
2 scoops vanilla ice cream  
*Blend everything together in blender.*



# Energy without Compromise

This summer, guilt-free energy options are a must. Whether it's cold brew, flavored energy drinks or refreshers, customers are looking for ways to get a boost without compromising on sugar. Torani's Sugar Free and Puremade Zero Sugar lines are the perfect ways to add delicious flavor without sugar.



## S'mores Cold Brew Fizz

1 oz. Torani Sugar Free S'mores Syrup  
4 oz. sparkling water  
4 oz. cold brew



## Raspberry Limeade Stinger

½ oz. Torani Sugar Free Raspberry Syrup  
½ oz. Torani Sugar Free Lime Syrup  
6 oz. sugar free energy drink  
4 oz. sparkling water

## Cherry Orchard Vanilla POP

1 oz. Torani Sugar Free Black Cherry Syrup  
¼ oz. Torani Sugar Free Vanilla Bean Syrup  
8 oz. sugar free energy drink



## Quadruple Citrus Zap

½ oz. Torani Sugar Free Orange Syrup  
½ oz. Torani Sugar Free Lime Syrup  
½ oz. Torani Sugar Free Lemon Syrup  
2 oz. grapefruit juice  
6 oz. sugar free energy drink  
Lime wheel, for garnish

## Choco-Nut Parfait

½ oz. Torani Puremade Zero Sugar  
Chocolate Syrup  
½ oz. Torani Puremade Zero Sugar  
Hazelnut Syrup  
8 oz. cold brew  
Cold foam topper

*To make cold foam, combine ¾ oz. Torani  
syrup of choice and 4 oz. nonfat milk  
in blender with aerating blade; blend  
18-20 seconds.*



## Hawaiian Punched

½ oz. Torani Sugar Free Pineapple Syrup  
½ oz. Torani Sugar Free Blue Raspberry Syrup  
½ oz. Torani Sugar Free Black Cherry Syrup  
8 oz. sugar free energy drink



## Sun-Drenched Strawberry Fields

1 oz. Torani Sugar Free Strawberry Syrup  
½ oz. Torani Sugar Free Watermelon Syrup  
8 oz. sugar free energy drink

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today!*



## For more helpful info and tips, come join our Foodservice Family!

For 97 years, Torani has been a community-driven business. **Torani's Foodservice Family** Facebook Group is a space for café operators to find resources, community and inspiration as you navigate the foodservice industry. Come and join us!

**Torani®**

2000 Marina Boulevard  
San Leandro, CA 94577  
1.800.775.1925  
[www.torani.com/foodservice](http://www.torani.com/foodservice)