

The Simply Better RECIPE BOOK

DISCOVER THE ART
OF BEVERAGES



by
Nestlé
PROFESSIONAL
— BEVERAGE CENTRE —



MOJITO
ICED TEA

ICED TEAS

We have a selection of refreshing beverages for every taste,
starting from the very popular Lemon and Peach teas.



GREEN APPLE & LEMON ICED TEA

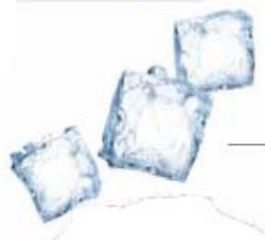
Place some ice cubes in the shaker and pour the ice tea and syrup on top before shaking vigorously. Once the outside of the shaker has a frosty mist, the cocktail is ice cold and ready to serve. Pour gently into a glass and garnish with fresh apple slices.



250 ml
NESTÉ®
LEMON



10 ml
GREEN APPLE
SYRUP



ICE CUBES



2 slices
GREEN
APPLE



Simpler version.

Fill the glass with ice cubes then pour in 10 ml of syrup and ice tea on top. Give it a stir and serve. Don't worry about the apple slices.



CUCUMBER & LEMON ICED TEA

Place some ice cubes in the shaker and pour the ice tea and syrup on top. Then shake vigorously. Once the outside of the shaker has a frosty mist, the cocktail is ready to serve. Pour into a glass and garnish with fresh cucumber slices.



250 ml
NESTÉ®
LEMON



10 ml
CUCUMBER SYRUP



ICE CUBES



3 slices
CUCUMBER



Simpler version.
Fill the glass with ice cubes then pour in 10 ml of syrup and ice tea on top. Give it a gentle stir and serve.



MOJITO ICED TEA

Place some ice cubes in the shaker and pour the ice tea and syrup on top before shaking vigorously. Once the outside of the shaker has a frosty mist, the cocktail is ice cold and ready to serve.

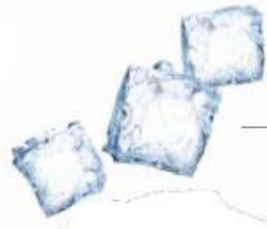
Pour gently into a glass and garnish with fresh mint.



250 ml
NESTÉ[®]
LEMON



10 ml
MOJITO MINT
SYRUP



ICE CUBES



2 wedges
LIME



Simpler version.

Fill the glass with ice cubes then pour in 10 ml of syrup and ice tea on top. Give it a stir and serve.



PASSION FRUIT & PEACH ICED TEA

Place some ice cubes in the shaker and pour the ice tea and syrup on top before shaking vigorously. Once the outside of the shaker has a frosty mist, the cocktail is ready to serve. Pour gently into a glass and garnish with passion fruit.



250 ml
NESTÉA®
PEACH



10 ml
PASSION FRUIT
SYRUP



HALF A
PASSION
FRUIT



CRUSHED
ICE

Simpler version.

Fill the glass with crushed ice then pour in 10 ml of syrup and ice tea on top. Give it a quick stir and serve.

SPICED MANGO & PEACH ICED TEA

Place some ice cubes in the shaker and pour the ice tea and syrup on top, then shake vigorously. Once the outside of the shaker has a frosty mist, the cocktail is ice cold and ready to serve. Pour gently into a glass and add small chillies.



250 ml
NESTÉ®
PEACH



10 ml
SPICY MANGO
SYRUP



ICE CUBES



CHILLI



Simpler version.

If you don't have a shaker, fill the glass with ice cubes then pour in 10 ml of syrup and ice tea on top. Give it a stir and serve.