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SAUCE FRAISE

STRAWBERRY SAUCE

# FRESH LIKE THE FRUIT, STRAWBERRY

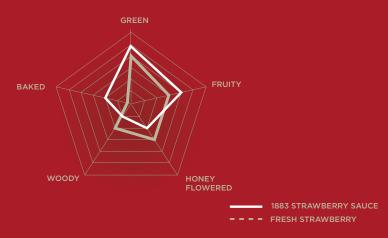
This simple and sublime sauce releases an intense strawberry flavour, enhanced with the sharp tones of the red currant.

To bolster this signature flavour, the slightly translucent red colour clearly brings the delightful red fruit to mind.

The original fresh strawberry texture and the crunchy seeds accentuate the all-natural undertones.

The sauce's perfect consistency remains the same whether on hot or cold cocktails.

### **PRECISE AROMATIC TONES**



### **INTENSITY AND PURITY OF TASTE**



Coffee, latte art, desserts, ice cream, sundaes, milkshakes, yoghurts, pancakes... Listen to your inspiration.

## 1883, unlimited creativity



## CHOCOLATE-STRAWBERRY MILKSHAKE

Inspired by Ludovic Loizon Two-time 2010 Coffee Flair World Champion Two-time 2012 French Barista Champion



#### **INGREDIENTS:**

3 1/3 oz (10cl) of whole milk 35g of powdered chocolate 1 2/3 oz (5cl) of 1883 Strawberry Sauce 15 ice cubes Whipped cream

### **PREPARATION:**

- 1 Pour  $\frac{2}{3}$  oz (2cl) of 1883 Strawberry sauce into the bottom as well as along the inside of the glass.
- 2- Empty all of the ingredients (milk, powdered chocolate, 1 oz (3cl) of 1883 Strawberry Sauce) into the blender using an ice scoop (15 ice cubes maximum), then blend thoroughly.
- 3- Pour the resulting mixture into the glass. Add whipped cream.
- 4- Top it all off by decorating the whipped cream with 1883 Strawberry Sauce.

### STRAWBERRY SAUCE

Strawberry purée base. Vegetarian. Made in France

code	pack size	bottles per case	case dimensions (mm)	case weight (kg)	cases per pallet	pallet dimensions (mm)	pallet weight (kg)	shelf life (months)
4708	500ml 16,9 fl.oz	6	212x144x261	4,25	37x4 tiers	1000x1200x1188	654	18

