

# The Way to Frappé

**Recipe:**

**Ingredients:**

- 8 oz. whole milk
- 2 oz. fresh banana
- 1 drop banana flavor
- 1.5 oz. cream of coconut, sweetened
- 1 fresh vanilla bean
- 1 tablespoon bee-pollen mix

**Procedure:** Combine all above ingredients into a blender and liquefy at medium-to-high speed until foamy and fully blended, about one minute. Pour into a 12-oz. glass and garnish with toasted coconut and banana. Serve cold.

**Formula:**

<i>Ingredients</i>	<i>% by Weight</i>
Whole milk powder . . . . .	50.24
Coconut powder . . . . .	4.83
Natural vanilla-bean-type flavor, dry . . . . .	3.22*
Egg-white powder . . . . .	13.69
Ripe-banana-type flavor, dry . . . . .	0.16*
Sugar . . . . .	9.66
Iota carrageenan . . . . .	4.51
Bee pollen/ginseng mix . . . . .	13.69
<b>Total:</b> . . . . .	<b>100.00</b>

\*Actual percentages will vary depending on exact flavors used.

**Procedure:** Add all ingredients to ribbon-style or other dry-mix blender. Blend until uniformly mixed, approximately 10 minutes. Pack in bulk with calibrated measuring scoop or fill single-serving (2.2-oz.) packets.

**At restaurant level:** Combine 1 cup water (65.51%) and a single 2.2-oz. pouch dry mix (18.03%) in blender and blend for 1 minute at high speed. Add one-half of a medium, fresh banana (16.46%) and whip for 1 minute until foamy. Chill. Pour into 12-oz. glass and garnish with toasted coconut and fresh banana.

The beverage business couldn't be more challenging or competitive than right now. Elaborate beverage bars dedicate substantial space to storing, refrigerating and blending everything from smoothies to coffee-flavored favorites to energy-type drinks. Many restaurants want to offer these drinks, but need space-saving solutions to house the varied inventory. Creating a base that allows for line extensions with different flavors and textures is one approach.

For this gold-standard recipe for a banana, cream of coconut and vanilla frappé, our base consists of fresh vanilla bean, fresh banana and milk. (Note: Other fruits can be used in place of banana to create a different drink flavor.) We added cream of coconut, banana flavor and blended in nutrient-packed bee pollen powder — which is high in protein and also contains ginseng — to add “power-drink” appeal.

To limit the raw-material storage space needed, we transformed the wet ingredients into a soluble dry mix. We replaced the wet ingredients (milk and coconut cream) and the vanilla bean with dry, powdered ingredients. We also converted whole milk into whole-milk solids and replaced the cream of coconut with coconut powder, milk solids and sugar on a solids basis. A powdered, natural, vanilla-bean-type flavor rounded out the flavor profile.

We liked the banana note in the base blend, so we kept that flavor ingredient and mixed in functional ingredients, like egg-white powder to enhance the foam and iota carrageenan to help stabilize it. These ingredients also enhance the mouthfeel. For restaurant assembly, fresh fruit — banana, in this case — was used with the dry mix for enhanced flavor.

The final result was a ready-to-use dry mix. The restaurant operator only needs to add water and the desired fruit or flavor to get an extensive line of premium, fresh-tasting beverages. The same formula could be adapted for a retail mix. ●

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