

# COWHILL EXPRESS

## GOURMET FROZEN DRINKS

### ENDLESS POSSIBILITIES...

Cowhill Express offers a complete line of award-winning frozen cappuccino and fruit granita syrups, which are served up daily in select coffee shops, tearooms, gourmet food stores, restaurants, and gift shops. After being chosen as one of the best products in Texas, our cappuccino syrups were featured for years on the world's largest television shopping network. Since our frozen drinks can be prepared in a blender, you can enjoy them anywhere.

#### IDEAS

##### ENHANCE YOUR FROZEN CAPPUCCINOS

- \* Drizzle one of our fruit granita syrups on top
- \* Add chocolate syrup to make a frozen mocha
- \* Throw in a shot of espresso for a "Fire & Ice"
- \* Blend in fresh bananas, strawberries, or blackberries
- \* Top with whipped cream, shaved chocolate, cinnamon, nuts, and fruit
- \* Add your favorite flavored syrup (hazelnut, caramel, vanilla, almond, Irish cream, etc.)
- \* Add your favorite liqueur (Kahlua, Bailey's, Grand Marnier, etc.)

##### OTHER USES FOR OUR FROZEN DRINK SYRUPS

- \* Add to steamed milk, cappuccino, hot cocoa, and sodas
- \* Glaze hams and baste meats
- \* Drizzle on cinnamon rolls, waffles, crepes, coffee cake, sweet bread, and ice cream
- \* Use as an ingredient in your favorite recipes (pecan pie, divinity, brownies, cookies, and meringues)

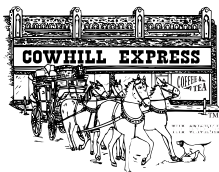
#### FLAVORS & SIZES

##### FROZEN CAPPUCCINO SYRUPS (32 oz / 12 oz)

- \* Original
- \* Original Decaf
- \* Original Sugar Free (blender only)
- \* White Chocolate
- \* Texas Cream (almond mocha)

##### FRUIT GRANITA SYRUPS (32 oz)

- \* Lemonade (7 to 1)
- \* Margarita (7 to 1)
- \* Strawberry Banana (5 to 1)
- \* Orange Mango (5 to 1)
- \* Pina Colada (5 to 1)
- \* Peach (5 to 1)
- \* Cherry Limeade (4 to 1)



#### RECIPES

##### PECAN PIE

- 1/4 cup butter
- 1/2 cup brown sugar
- 1/4 cup Cowhill cappuccino syrup
- 3/4 cup light corn syrup
- 1/4 teaspoon salt
- 3 eggs
- 1 cup pecan halves

Mix ingredients together and pour into a 9-inch unbaked pie shell. Bake at 350 degrees for 45 to 50 minutes.

##### CHOCOLATE CAPPUCCINO MALT

- 1 cup milk
- 2 heaping tablespoons malt
- 2-3 tablespoons cappuccino syrup
- 2 scoops chocolate ice cream

Mix together and enjoy.

##### COFFEE-COCONUT MERINGUES

- 3 egg whites
- 1/4 teaspoon salt
- 1/4 cup sugar
- 1/4 cup Cowhill cappuccino syrup
- 1 cup coconut flakes
- 1/4 cup pecan or walnut pieces (optional)

Preheat oven to 400 degrees. Beat egg whites with salt until foamy throughout. Gradually add sugar, followed by cappuccino syrup. Continue beating until mixture forms stiff, shiny peaks. Fold in coconut and nuts, taking care not to "deflate" the egg white mixture. Drop by teaspoonfuls onto cookie sheet lined with brown paper. Place into oven, and immediately turn oven OFF. Leave overnight, or until meringue is dry, and cookies can easily be lifted from paper. Makes about 40-45 meringues. Fantastic!

#### FROZEN DRINK MIXING INSTRUCTIONS

##### BLENDER

	Syrup	Milk	Water	Serving Size
Frozen Cappuccino	1.5 oz	3 oz	----	12 ounces
Fruit Granita (7 to 1)	1.5 oz	----	3 oz	12 ounces
Fruit Granita (5 to 1)	2 oz	----	2.5 oz	12 ounces
Fruit Granita (4 to 1)	2.5 oz	----	2 oz	12 ounces

\* Add ingredients from table above, start blending, add ice

##### GRANITA MACHINE

	Syrup	Milk	Water	Batch Size
Frozen Cappuccino	1 qt	2 qt	5 qt	2 gallons
Fruit Granita (7 to 1)	1 qt	----	7 qt	2 gallons
Fruit Granita (5 to 1)	1 qt	----	5 qt	1.5 gallons
Fruit Granita (4 to 1)	1 qt	----	4 qt	1.25 gallons

\* Add ingredients from table above and set machine to freeze

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