FREE

Venezia®

Recipe Booklet

Create your own delicious Coffees
Mocktails and Smoothies

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AUSTRALIAN MADE

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Venezia®

MAKERS OF QUALITY SYRUPS & SAUCES

SINCE 1875

The story of Venezia was originally inspired by a trip to the beautiful St. Mark's Square in Venice. The ambience of the romantic scenery inspired the family to introduce the sweet flavours of Venice to the world and to all customers.

The history of Venezia syrups and sauces began in 1875 with the Tristram family. Since the beginning, the family has operated at the forefront of food solutions and has developed a reputation for quality and service in the food manufacturing industry.

Caramel Dalgona Coffee

15ml of Venezia Caramel Sauce
2 tbsp ground coffee
2 tbsp sugar
2 tbsp hot water
80ml milk
2-4 ice cubes

Serves 1
Coffee

1. Put coffee, sugar and hot water into a bowl.
2. Mix vigorously with a whisker for about 15-20 minutes until thick sauce like texture.
3. In a glass, add ice cubes and milk.
4. Add 1 pump of Venezia Caramel sauce.
5. Place the thick mixture on top of the milk.

Lychee Lime Splash

30ml Venezia Lychee Syrup
180ml soda water
3-5 fresh or tinned lychees
Mint leaves & a few slices of lime
Ice

Serves 1
Mocktail

1. Lightly crush 3 mint leaves and a slice of lime in a glass.
2. Add ice and Venezia lychee syrup to the glass.
3. Pour in soda water and stir gently.
4. Top with lychees, sprig of mint and slice of lime.

Salty Sweet Flippé

20ml Venezia Salted Caramel Sauce
20ml Venezia Hazelnut Syrup
150ml milk
30ml espresso
Whipped cream & crushed nuts

Serves 1
Coffee

1. Mix Venezia salted caramel sauce and hazelnut syrup together in a latte glass.
2. Steam the milk until frothy and gently pour into the sauce and syrup mix.
3. Slowly add the espresso.
4. Top with whipped cream and crushed nuts.

Caramel Macchiato

15ml Venezia Vanilla Syrup
60ml espresso coffee
400ml milk
Venezia Caramel Sauce, to drizzle

Serves 1
Coffee

1. Warm up the milk.
2. Froth the milk using milk frother. (If you don't have milk frother, you can use a regular whisk instead.)
3. Pour milk into a mug.
4. Add the espresso coffee.
5. Add foamy milk on top.
6. Drizzle Venezia Caramel Sauce over and serve.

Lemon Berry Pimms

30ml Venezia Strawberry Syrup
30ml Pimms No. 1
30ml lemon juice
150ml lemonade or ginger ale
Slices of cucumber and orange
Strawberries and sprig of fresh mint
Ice

Serves 1
Cocktail

1. In a cocktail shaker with ice, combine Pimms No. 1, Venezia strawberry syrup and lemon juice.
2. Shake.
3. Strain into an ice-filled glass and slowly add lemonade or ginger ale.
4. Garnish with cucumber, orange, strawberries and mint.

Persian Delight

15ml Venezia Rose Syrup
30ml Venezia Chocolate Sauce
2 cardamom pods
1 cup milk
Crushed rose petals for garnish

Serves 1
Hot Drink

1. Lightly crush the cardamom pods and place the seeds in a saucepan.
2. Add the milk and place on medium heat
3. Reduce heat once the milk is warm, add the Venezia chocolate sauce and stir until mixed.
4. Add the Venezia rose syrup, take off the heat and stir through.
5. Strain milk mixture into warm mug or glass.
6. Top with crushed rose petals.

Cacao de Menthe

15ml Venezia Spearmint Syrup
30ml Venezia Chocolate Sauce
120ml milk
30ml espresso
Whipped cream and shavings of mint chocolate for garnish

Serves 1
Coffee

1. Mix the Venezia spearmint and chocolate sauces together in a heatproof glass.
2. Steam the milk until frothy and pour over the sauce mix.
3. Gently add the espresso.
4. Top with whipped cream and mint chocolate shavings.

Mexican Mango

40ml Venezia Mango Syrup
15ml lime juice
15ml lemon juice
1/4 tsp crushed chilli
4 splashes of tabasco
200ml soda water
Ice

Serves 1
Mocktail

1. Combine all ingredients together into a cocktail shaker.
2. Shake and strain into a tall glass.

Tropical Times

30ml Venezia Coconut Syrup
1 passionfruit
Slices of lemon and lime
100ml pineapple juice
100ml soda water
1 cup of ice

Serves 1
Mocktail

1 In a cocktail shaker, add ice, Venezia Coconut Syrup, pineapple juice and soda water.

2 Pour drink into glass.

3 Decorate with lime / lemon slice.

Zesty Caramel Cider

30ml Venezia Caramel Sauce, warmed
100ml chilled apple cider
100ml chilled ginger beer
Wedge of apple for the rim
2 tablespoons demerara sugar
Cinnamon stick & thinly sliced apple

Serves 1
Mocktail

1 Rub the apple wedge around the rim of the glass then dip the rim in the demerara sugar.

2 Pour the warm Venezia caramel sauce into the glass, then carefully add the apple cider followed by the ginger beer.

3 Stir slowly until well combined.

4 Garnish with a cinnamon stick and thin slices of apple.

Blue Curacao Fizz

30ml Venezia Blue Curacao Syrup
1 teaspoon lemon juice
Slices of orange
200ml lemonade
1 cup of ice

Serves 1
Mocktail

1 Fill ice in glass.

2 In a cocktail shaker, add lemonade, Venezia Blue Curacao Syrup (do not shake).

3 Pour over ice.

4 Decorate with orange slices.

Happy Holiday Spritzer

30ml Venezia Cranberry Syrup
180ml soda water
2 heaped teaspoons frozen cranberries
2 heaped teaspoons pomegranate seeds
Slice of lime & sprig of mint for garnish
Ice

Serves 1
Mocktail

1 Put ice, frozen cranberries and pomegranate seeds in a glass.

2 Crush a little if you wish.

3 Pour Venezia cranberry syrup into the glass.

4 Add soda water.

5 Garnish with slice of lime and mint leaves.

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Venezia, 54 Ron Boyle Crescent, Carole Park QLD, 4300 Australia
+61 7 3718 5800 • info@veneziasyrups.com • veneziasyrups.com