



HALLOWEEN

# Recipe Book



## HALLOWEEN COFFEE SUNRISE

### INGREDIENTS

### QUANTITY

1883 GRENADINE SYRUP	30 GM
PELLINI - SINGLE ESPRESSO	30 GM
ORANGE JUICE	150 GM
ICE CUBES	150 GM
TOTAL COST	
METHOD: BUILD	
GARNISH: ORANGE WHEEL	

Procedure: First, make the tiramisu cold foam, in a shaker, combine the tiramisu syrup, heavy cream, and 30 ml of milk. Use an electric frother to whisk the mixture until it becomes thick and foamy. Next, in your serving glass, add the remaining milk and ice, then pour in the espresso, leaving enough room for the foam. Gently pour the tiramisu cold foam on top and finish with a sprinkle of cocoa powder.





## POTION CRUSH

### INGREDIENTS

### QUANTITY

1883 LAVANDER SYRUP	30 GM
DOUMIX BLUEBERRY PUREE	20 GM
FRESH CUCUMBER	5 GM
MINT LEAVES	8 GM
LEMON JUICE	10 GM
SODA WATER	150 GM
ICE CUBES	150 GM

TOTAL COST

METHOD: MUDDLE/BUILD

Procedure: First, fill a glass with ice. Add the orange juice, then slowly pour in the grenadine syrup. The grenadine will sink to the bottom, creating a layered effect. Finish by pouring your espresso over the top and garnishing with an orange wheel.





## DOWN TO THE ABYSS

### INGREDIENTS

### QUANTITY

1883 BLUE CURACAO	5 CM
DOUMIX RASPBERRY PUREE	40 CM
1883 LEMONADE SYRUP	10 CM
LEMON JUICE	10 CM
SODA WATER	150 CM
ICE CUBES	150 CM
<b>TOTAL COST</b>	
<b>METHOD: BUILD</b>	
<b>GARNISH: RASPBERRIES AND LEMON WHEEL</b>	

Procedure: In a shaker, combine raspberry puree, lemonade syrup, lemon juice, and ice. Shake until well-chilled. Pour the mixture into a glass, top with soda water, and stir gently. Slowly add the blue curaçao syrup, allowing it to sink to the bottom to create a layered effect.





## HALLOWEEN MILKSHAKE

### INGREDIENTS

### QUANTITY

MEC3 MISS PURPLE	40 GM
DOUMIX COCONUT PUREE	20 GM
FRESH MILK	150 GM
ICE CUBES	150 GM
TOTAL COST	
METHOD: BLEND	
GARNISH: WHIPPED CREAM	

Procedure: Combine all ingredients in a blender and blend until smooth. Pour the drink into a glass, then top with a dollop of whipped cream.



## DRIPPY LAMPONE CANDLE

### INGREDIENTS

### QUANTITY

COCO MILK REAL CHOCOLATE CALLETS 42%

ICAM WHITE CHOCOLATE EDELWEISS

WHIPPED CREAM \_\_\_\_\_ 300 GR

MEC3 PASTE RASPBERRY/LAMPONE 3 KG \_\_\_\_\_ 100 GR

OR

MEC3 VELVET RASPBERRY 5 KG \_\_\_\_\_ 200 GR

GELATIN MASSE \_\_\_\_\_ 40 GR

MEC3 VELVET RASPBERRY 5 KG \_\_\_\_\_ TO TASTE





## WITCHES BROOM STICK

### INGREDIENTS

### QUANTITY

PRETZEL STICKS

WHIPPED CREAM

300 GM

MEC3 VARIEGATO FIORDIFRAGOLA/STRAWBERRY

100 GM

FRUFFI STRAWBERRY FILLING

FOR FILLING

GELATINE MASSE

40 GM

COCO MILK CHOCOLATE 42%

100 GM

GRAPE SEED OIL

30 GM

ICAM DARK CHOCOLATE COUVERTURE MABEL COCOA 56%

FOR DÉCOR



## RED VELVET POPS

### INGREDIENTS

### QUANTITY

R.V SPONGE	300 GR
CREAM CHEESE	100 GR
MEC3 VELVET RASPBERRY 5KG	40 GR
FRUFFI RASPBERRY FILLING	100 GR
MEC3 PASTE RASPBERRY/LAMPONE 3 KG	30 GR
NUTTRAL GLAZE GEL	30 GR
ICAM WHITE CHOCOLATE EDELWEISS	100 GR
GRAPE SEED OIL	30 GR
WONDER PASTE LAPED	





## DARK MOIST POPS

### INGREDIENTS

### QUANTITY

DARK MOIST SPONGE	300 GM
MEC3 QUELLA NOCCIOLA	100 GM
FRUFFI BLUEBERRY FILLING	100 GM
MEC3 VARIEGATO FIORDIFRAGOLA/STRAWBERRY	30 GM
NUTTRAL GLAZE GEL	30 GM
COCO MILK REAL CHOCOLATE CALLETS 42% 5KG	100 GM
GRAPE SEED OIL	30 GM
WONDER PASTE	



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