



CIMA

Fruit Emotion

FRUIT PREPARATION FOR COCKTAIL MIX AND SMOOTHIES

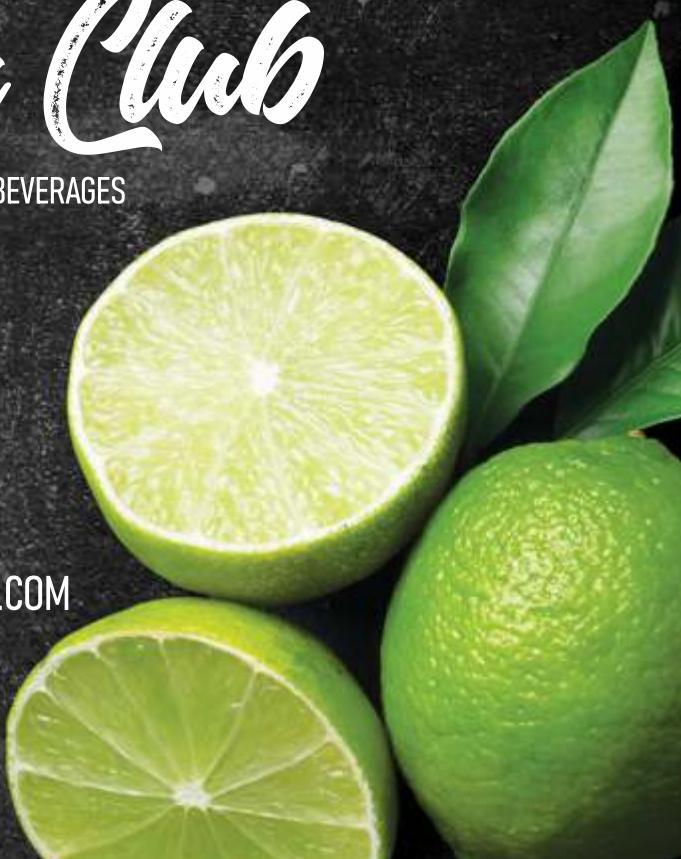
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Barista Club

FOR COFFEE AND HOT BEVERAGES



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Fruit Emotion

The Fruit Emotion line' products are made with premium fruits and ingredients. They have an optimal taste balance and they are a main ingredient in the preparation of refreshing lemonades/citronades, smoothies, ice tea, alcohol and non-alcohol cocktails

- Lemonades & Sodas



- Smoothie & milkshake



- Slushes



- Coffee & Hot beverages



- Cocktails

Barista Club

Barista Club syrups are specially made for using in Horeca industry, hospitality / food service / sector based on natural ingredients. The syrups are perfectly combined as a flavoring ingredient for preparation of hot and cold drinks. Such as cappuccino, latte, frappe, grog, etc.

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Mojito Lemonade

List of ingredients

30ml Mojito CIMA

20ml fresh lemon

20ml mineral water

4-5 leaves mint

1 slice of lime

Glass: CIMA jar/400ml



Mojito



Rose



Elderberry & Lemon



Lime



Watermelon



Mint

How to make it

1. Put the mint and lime slices in the glass and squeeze lightly. add 2/3 ice
2. Pour the other ingredients into a shaker with ice to the top (without sprite)
3. Shaking well for 5 sec.
4. Strain into a jar and fill with sprite

Garnish: Mint stalk and straw



For more recipes scan here:

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Bounty Lemonade

Ingredients

15ml banana CIMA

15ml coconut CIMA

a pinch of salt

20ml fresh lemon

200ml water/carbonated water/

Glass: CIMA jar / 400ml



How to make it:

1. Fill the glass with ice
2. Pour the ingredients in shaker with ice to the top
3. Shaking well for 5 sec. (if you use carbonated water, you have to fill the jar to the top)
4. Strain into a glass with ice.

Garnish: Dry/fresh tangerine, lemon



Coconut



Mango



Strawberry



Banana



Green Apple



Pear

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Caribbean Smoothie

Ingredients

15ml passion fruit CIMA

30ml raspberry CIMA

80ml orange juice

2 tablespoons yogurt

Glass: Tall/Pint. 300ml



How to make it:

- 1.Put all ingredients into a blender.
add 1 glass 400ml with ice
- 2.Blend to a homogenous mixture
- 3.Using a bar spoon, pour into a glass
Garnish: fresh raspberries and basil stalk

For more recipes scan here.



Peach



Raspberry



Melon



Forest Fruits



Passion Fruit



Blueberry

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Latte Mint

Ingredients

20ml mint syrup

100ml milk

1 espresso/40ml

Cup: for hot drinks: 250ml

How to make it:

1. First pour mint syrup CIMA into a cup

2. Heat the milk with the foam to the coffee machine and add carefully to the cup over the syrup

3. Make 40ml of espresso and pour low and carefully over the foam

Garnish: cocoa powder

Latte Chocolate

Ingredients

20ml chocolate flavor sauce CIMA

100ml milk

1 espresso/40ml

Cup: for hot drinks: 250ml

How to make it:

1. First pour chocolate flavor sauce CIMA into a cup

2. Heat the milk with the foam to the coffee machine and add carefully to the cup over the sauce

3. Make 40ml of espresso and pour low and carefully over the foam

Garnish: chocolate grated



Chocolate & Hazelnut



Gingerbread



Hazelnut



Caramel



Cinnamon



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TOPPINGS



Kiwi



White Chocolate



Honey



Caramel



Strawberry



Blueberry



Forest Fruit



Chocolate



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