ripples™

RECIPE FOR INSPIRATION

Creating memorable moments
with food & beverages
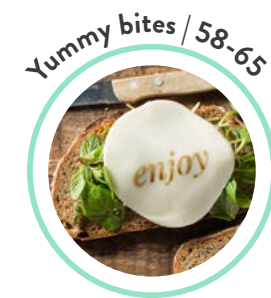
RECIPE FOR INSPIRATION

Creating memorable moments with food & beverages

On The Menu

drinkripples · Following
London, UK

just married

Liked by **coffee_lovers_only** and **12,015 others**
drinkripples Just Married...
#drinkripples #justmarried #trueromance #breakfastinbed #coffeedaily #coffeecommunity #latteartgram #coffeefix #coffeeislife #coffeeshoplife #coffeelife #coffeelab #instacoffeelovers #flatwhitecoffee #technologyisawesome #techstartup #cappuccinoart #digitalmarketer #digitalmarketingstrategy #foodtech #customerservice #technologynews #technologythesedays #instatechnology #hospitalityindustry #heretoserve #smallartaccount #artseries #drawingeveryday

12K

drinkripples

- 4 -

COFFEE
MY MORNING ROUTINE.

72MM

72MM

*Real Size

LIFE BEGINS AFTER COFFEE

COFFEE

- 5 -

Ice Coffee

INGREDIENTS:

- 1 Long Shot Of Espresso
- Sugar
- Ice Cubes
- Hot Frothed Milk

INSTRUCTIONS:

- Pour in a cup 1 long shot of espresso
- Add sugar
- Add ice cubes and blend
- Top off with hot frothed milk
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee

#**winter**   #**animal**   #**bear**   #**reindeer**

Frappé Coffee

INGREDIENTS:

- Espresso
- Ice
- Milk

INSTRUCTIONS:

- Add ingredients to blender and blend until smooth
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee

#**art**

#**illustration**

#**face**

#**plant**

Nitro Cold Brew Coffee

INGREDIENTS:

- Cold brew coffee
- Nitrogen dispenser

INSTRUCTIONS:

- Brew the cold brew as directed
- Fill Nitro dispenser of your choice
- Print & Serve

Ripples design

Created by: Dawn
Pod type: Coffee

#**leaves**   #**tropical**   #**leaves**   #**pattern**

Cappuccinos & Lattes

INGREDIENTS:

- Espresso Shot
- Frothed Milk

INSTRUCTIONS:

- Prepare an espresso shot, single or double
- Pour hot Frothed milk from the edge to cover the creama and create a white circle to print on
- Print & Serve

TIP:
Check out our milk frothing tutorial here

Ripples design

Created by: Geffen
Pod type: Coffee

#**good morning**

#**sun**

#**coffee**

#**morning**

Hot Chocolate

INGREDIENTS:

- Hot Chocolate mix or Cocoa
- Frothed milk or milk substitute

INSTRUCTIONS:

- Mix hot chocolate mix with boiling hot water just enough to cover the powder
- Mix well
- Pour frothed milk over cocoa mix
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee

#**cookies**

#**smart**

#**frame**
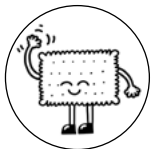
#**cookieday**

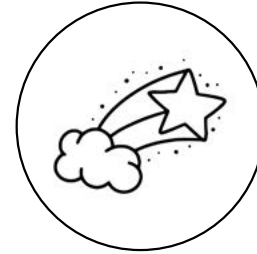WANNA EXPLORE?
SEARCH ME

#Cats

#Morning

#Greetings

WASN'T ME

COFFEE MY MORNING ROUTINE.

SMILE. It's free

THUG LIFE

GOOD MORNING SUNSHINE

Have a good day

Wake up SMILE repeat

Thank You
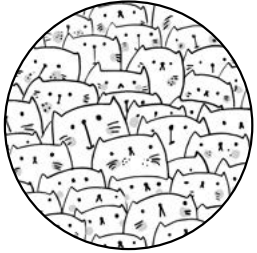
IN THE
RIPPLE MAKER

#Movember

#Magic

#Dogs

I ♥

Movember

SHAVE THE DATE

MAGIC

drinkripples · Following
Abu Dhabi, Dubai

Liked by crazycups and **6,763** others
drinkripples Tea time at Ripples...
#teatime🍵 #cupoftea #afternoontea
#afternoonteatime #teatimemagazine
#creamtea #milktealover #milktea
#tealover #tealovers #teatime🍵
#teaistheanswer #teaholic #ilovetea
#teaaddict #drinktea #teastagram
#butfirsttea #teaculture #teabreak
#tealoversofinstagram #teaobsessed
#tealoversunite

7K

drinkripples

72MM

72MM

*Real Size

THIS CUP BELONG TO:

TEA

Beet Root Latte

INGREDIENTS:

- 1 tbsp Beet root powder
- Frothed Milk
- Sugar

INSTRUCTIONS:

- Mix 1 tbsp Beet root powder with ¼ cup of boiling water
- Mix until smooth
- Sugar to taste
- Pour frothed milk over the beet root mixture
- Print & Serve

TIP:
Different variations include adding ¼ tsp ground cinnamon and ½ tsp ground ginger.

Ripples design

Created by: Emily
Pod type: Black Carrot

#unicorn   #magic   #cute   #fairytale

YOGA
Mind. Body. Spirit.

Yoga connects us to ourselves, one another, and the universe.
I explore a wide variety of fields to find areas that allow me to reach out to people and connect with them on a deeper level.
The design was inspired by the massive influence of the global Yoga culture and the many little, yet profound ways it changes our daily lives. The quieter you become, the more you can hear.

– Ram Dass

Cheese Tea

INGREDIENTS:

- 200 ml Whipping Cream
- 200 g Cream Cheese
- 100 ml Fresh Milk (Full Cream or Whole Milk)
- 1 tsp Salt (sea salt)
- 100 g Sugar

INSTRUCTIONS:

- With a clean mixing bowl, mash cream cheese into smaller pieces
- Add sugar and salt into cream cheese and beat until sugar dissolves
- Slowly introduce milk into cheese batter and whisk until foamy
- With a separate mixing bowl, whisk cream until medium peak consistency
- Mix whipped cream into cheese batter and whisk until foamy
- Keep in the refrigerator up to 5 days
- Scoop onto hot or cold tea
- Print & Serve

Ripples design

Created by: Eyal
Pod type: Coffee
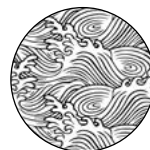
#**pattern**   #**asia**   #**bamboo**   #**fish**

Matcha Latte

INGREDIENTS:

- 1 tsp matcha green tea powder
- 2 tsp sugar
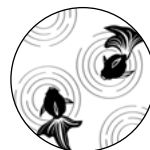- 3 tbsp warm water
- Frothed milk

INSTRUCTIONS:

- Mix matcha, sugar and water until smooth
- Froth milk and pour over top of mixture
- Print & Serve

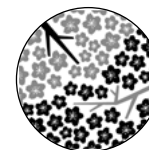**Ripples design**

Created by: Eyal
Pod type: Coffee

#nature

#japan

#cat

#cherryblossom

Turmeric Latte

INGREDIENTS:

- 1 tsp ground turmeric
- ½ tsp vanilla extract
- ¼ cup boiling water
- Pinch of black pepper
- Pinch of sea salt
- Frothed milk or milk substitute

INSTRUCTIONS:

- Add turmeric, vanilla, salt & pepper to a cup with boiling water, mix well
- Pour frothed milk over mixture
- Print & Serve

Ripples design

Created by: Shahar
Pod type: Coffee

#flower   #rose   #nature   #spring

Chai Latte

INGREDIENTS:

- 2 cinnamon sticks
- 2 tsp black peppercorns
- 8 whole cloves
- 6 green cardamom pods, cracked
- 4 cups water
- 2 tbsp grated fresh ginger
- 2 tbsp loose-leaf black tea, or 6 black tea bags
- 1/2 cup brown sugar
- Frothed milk

INSTRUCTIONS:

- In a large pot bring ingredients to a bowl
- Let simmer for 15 minutes
- Fill mug ¾ of the way
- Top with frothed milk
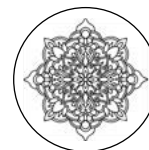- Print & Serve

Ripples design

Created by: Dawn
Pod type: Coffee

#lotus   **#mandala**   **#India**   **#pattern**

#Sea Animals

#Love

#Wild Animals

#Landscape

#Boat

#Eyes

WANNA EXPLORE?
SEARCH ME

IN THE
RIPPLE MAKER

drinkripples · Following
Coconut Creek, FL

Liked by ripples_jpn and 9,659 others
drinkripples Fridays be like...
#drinkripples #drinkstagram #bestbeer #goodbeer #beerguide
#beerpoint #beerinfo #beerlover #ilovebeer
#drinksdrinksdrinks #nextlevelbartending #prettydrinks
#drinkstagram #barman #bartendersofinstagram
#bartenderlove #instacerveja #beerbeerbeer #beertime
#beerphoto #artlove #artartart #newart #serverlife
#restaurantlife #excellentservice

10K

drinkripples

'trust me
you can
dance'
- BEER

72MM

72MM

Oh Beer!

*Real Size

BEER

"FRESH"

Half & Half

INGREDIENTS:

- Stout on tap
- Any other beer

INSTRUCTIONS:

- First pour the Stout halfway
- Fill the rest of the way with lager
- Print & Serve

TIP:
Stouts are less dense and will float above the lager

Ripples design

Created by: Noam
Pod type: Malt

#**retro**   #**beer**   #**sign**   #**typography**

Nitrogen Dispensed Beers

INGREDIENTS:

- Beer

INSTRUCTIONS:

- Pour the perfect pint
- Print & Serve

TIP:

Nitrogen dispensed beers like Guinness create a smooth, bubble free, beer head providing a long lasting canvas for the Ripple Maker's designs.

Ripples design

Created by: Shira
Pod type: Malt

I come with free fries!
#party

$5 BURGER & BRAT MONDAYS
#happy hour

Lets PARTY
#beer

HAPPY HOUR 1+1
#promotion

Other Beers

INGREDIENTS:

- Beer on Tap

INSTRUCTIONS:

- Pour the perfect pint
- Print & Serve

TIP:

Creamer taps use an extra seive that helps break any large bubbles, they can be used with any beer and create the perfect canvas for the Ripple Maker.

Ripples design

Created by: Noam
Pod type: Malt

#promotional

#beer

#lunch

#happyhour

WANNA EXPLORE?
SEARCH ME

#Promotions   #Basketball   #Football

i come with a FREE SHOT!

IT'S MATCH DAY!

LET'S TACO 'BOUT IT

GOO OOAL!

BELIEVE YOU CAN FLY? TRY THE WINGS!

LET'S GO!

LET'S GO!

IN THE
RIPPLE MAKER

#Retro   #Gaming   #Hip-hop

HIP HOPS

When in doubt DRINK A STOUT

GAME

Drink it!!! It's cold

GAME OVER

drinkripples · Following
Miami

Liked by **thesmilingcanadian** and **11,235** others
drinkripples Vacation Vibes...
#drinkripples #vacationvibes #shakennotstirred #drinkstagram
#cocktailoftheday #cocktailrecipe #craftedmixology
#craftcocktails #instacocktail #cocktailgram #cocktailtime 🍸
#cocktailstyle #mixologyart #imbibegram #happyhourallday
#mixologyguide #mixologyclass #bestdrinks
#cocktails_and_mixology #drinkoftheday #drinkup
#bartenderlife 🏆 #bartenderskills #bartenderslife
#nextlevelbartending

11K

📷 drinkripples

72MM

72MM

DANCE

*Real Size

COCKTAIL

Love Potion

Pineapple Sour

INGREDIENTS:

- 60ml whiskey
- 60ml pineapple juice
- 30ml lemon juice
- 20 ml simple syrup
- 20ml aquafaba or egg white

INSTRUCTIONS:

- Combine all ingredients in shaker
- Dry shake 20 seconds, (with no ice)
- Add ice, wet shake, 40 seconds
- Double strain, hold the strainer close to the glass to avoid bubbles
- Print & Serve

Ripples design

Created by: Dawn
Pod type: Malt

#**surf**   #**beach**   #**summer**   #**palm**

ICONIC ART
The Thinker

The Thinker is a sculpture created by the 19th-century French artist Auguste Rodin.
The sculpture continues to influence today's art and design world, representing the philosophical thinking behind art and the connection between mental efforts and creativity.

Classic art inspires me on a personal level and affects my work process, from the initial sketch stage to the final version of each design. I think, therefore I am.

–René Descartes

Espresso Martini

INGREDIENTS:

- 40 ml vodka
- 60 ml fresh espresso
- 15 ml coffee liquor
- 15 ml simple syrup

INSTRUCTIONS:

- Combine all ingredients in shaker
- Dry shake 20 seconds, (with no ice)
- Add ice, wet shake, 40 seconds
- Double strain, hold the strainer close to the glass to avoid bubbles
- Print & Serve

Ripples design

Created by: Shira
Pod type: Coffee

#promotional   #cocktail   #artwork   #martini

Frozen Strawberry Margarita

INGREDIENTS:

- 60ml tequila
- 30ml triple sec
- 15ml monin strawberry
- 15ml lemon juice
- 15ml simple syrup
- 1 cup of ice

INSTRUCTIONS:

- Add all ingredients into blender and blend until smooth
- Fine strain and serve in margarita glass
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee

#**cocktail**   #**art**   #**doodle**   #**strawberry**
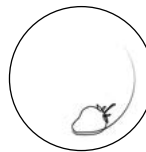
Foamy Cocktail Basics

Add one of the following ingredients to any cocktail recipe for perfect foam

INGREDIENTS:

A) 1 gram Albumin fully
   dissolve before adding
B) 15 ml Aquafaba -
water from chickpeas
C) Fresh egg white
F) Cream
E) Fresh Espresso

TOOLS TO CREATE GREAT FOAM

F) Whipping Siphon –creates a variety of foams with egg whites
   or aquafaba to top naked drinks with
G) Blender for frozen mixed drinks

TIP:
Always double strain with a fine sieve for the smoothest
bubble free canvas.

WANNA EXPLORE?
SEARCH ME

IN THE
RIPPLE MAKER

drinkripples · Following
Paris, France
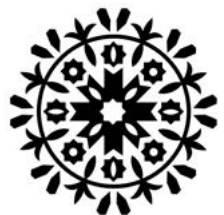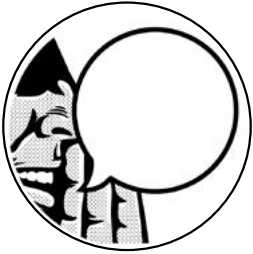
Liked by bon_pari and 8,294 others
drinkripples Sweet dreams are made of these...
#drinkripples #macaroons #macaronlove #macaronstagram
#instamacaron #macaronslover #frenchmacaron
#macaronfiends #frenchmacarons #macaronstagram
#frenchmacaroons #parislife #bistrolife #cafesoftheworld
#foodfotography #foodfotografie #restaurantdesign #besthotel
#restaurantlife #kitchenhacks #instachefs #cooksofinstagram
#foodfood #culinary #gastronomie #serverlife
#restaurantowner #luxuryfood

8K

drinkripples

72MM

72MM

enjoy

*Real Size

DELICIOUS!
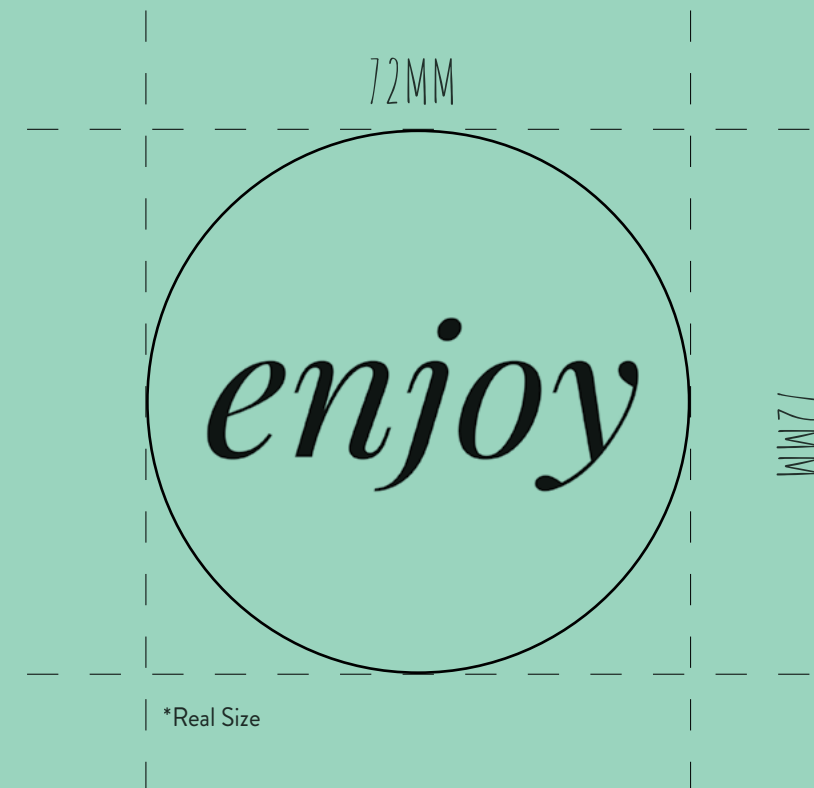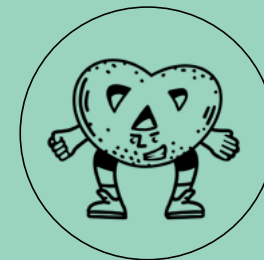
FOOD

Sandwiches

INGREDIENTS:

- Bread
- Tomatoes
- Lettuce
- Mayo
- Cheese

INSTRUCTIONS:

- After making the sandwich, take the cheese and put it on an empty cup
- Print & Serve

Ripples design

Created by: Emily
Pod type: Coffee

TASTY

#enjoy

Buon Appetito

#greeting

Yum!

#yum

COME HUNGRY Leave Happy

#diner

Soup

INGREDIENTS:

- 2 tbsp butter
- 1/2 pound sliced fresh mushrooms
- 1/4 cup chopped onion
- 6 tbsp all-purpose flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 cans (14-1/2 ounces each) chicken broth
- 1 cup half-and-half cream

INSTRUCTIONS:

- In a large saucepan, heat butter over medium-high heat; sauté mushrooms and onion until tender
- Mix flour, salt, pepper and 1 can broth until smooth; stir into mushroom mixture. Stir in remaining can of broth
- Bring to a boil; cook and stir until thickened, about 2 minutes
- Reduce heat; stir in cream. Simmer, uncovered, until flavours are blended, about 15 minutes, stirring occasionally
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee
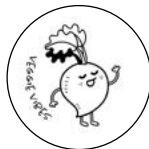
#vegetables   #food   #pattern   #diner

WANNA EXPLORE? **SEARCH ME**

#Vegetables #Family #Christmas
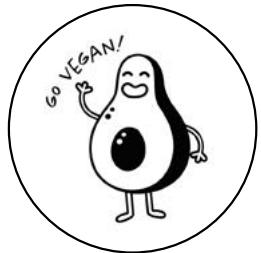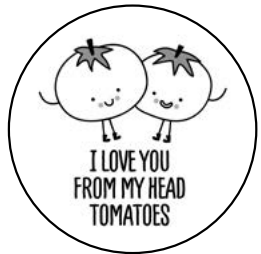
IN THE **RIPPLE MAKER**

#Holiday #City #Seasons

72MM

72MM

Happy Birthday

Shake up your weekend

*Real Size
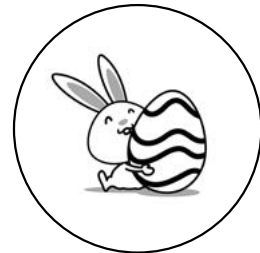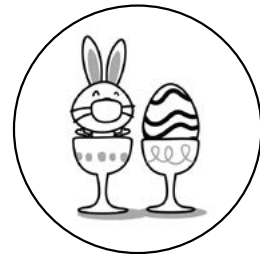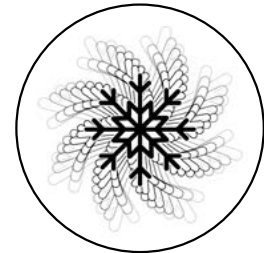
DESSERTS

Cupcakes with Buttercream Frosting

INGREDIENTS:

- ½ cup unsalted butter, softened
- 1½ tsp vanilla extract
- 2 cups confectioners' sugar, sifted
- 2 tbsp milk

INSTRUCTIONS:

- Cream room temperature butter with a hand mixer, until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract
- Pour in milk and beat for an additional 3 to 4 minutes
- Smooth on your favourite cakes and cupcakes with a spatula to get smooth surface for printing

Ripples design

Created by: Dawn
Pod type: Coffee

#cake **#birthday** **#stars** **#wishes**

Milkshake

INGREDIENTS:

- Strawberries
- Ice cream/ frozen Yogurt

INSTRUCTIONS:

- Add ingredients to blender
- Blend until smooth
- Top with whip cream, smooth flat with spatula
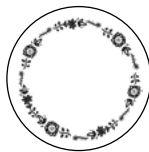- Print & Serve

TIP:
This can also be done without whip cream, only if the
milk shake colour is lighter than the extract used to print
*Also works on smoothies

Ripples design

Created by: Noam
Pod type: Malt
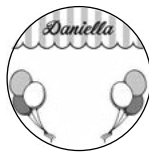
#**frame**

#**selfie**

#**crown**

#**milkshake**

Puddings

INGREDIENTS:

- 1/3 cup sugar
- 2 tbsp corn starch
- 1/8 tsp salt
- 2 cups milk
- 2 large egg yolks, slightly beaten
- 2 tbsp butter, softened
- 2 tsp vanilla

INSTRUCTIONS:

- In a saucepan, mix sugar, corn starch and salt. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute
- Gradually stir at least half of the hot mixture into egg yolks, then stir back into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in butter and vanilla
- Pour pudding into dessert dishes. Cover and refrigerate about 1 hour or until chilled. Store covered in refrigerator
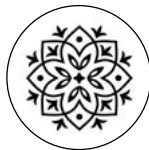- Print & Serve

TIP: Works well on custards too
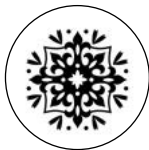
Ripples design

Created by: Amili
Pod type: Coffee
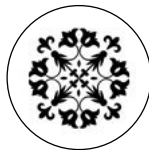
#**patterns**   #**ornamental**   #**design**   #**tiles**

Tiramisu

INGREDIENTS:

- 6 egg yolks
- ¾ cup white sugar
- ⅔ cup milk
- 1¼ cups heavy cream
- ½ tsp vanilla extract
- 1 pound mascarpone cheese, at room temperature
- ¼ cup strong brewed coffee, at room temperature
- 2 tbsp rum
- 2 (3 ounce) packages ladyfinger cookies

INSTRUCTIONS:

- In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute, remove from heat and allow to cool slightly. Cover tightly and chill in refrigerator 1 hour
- In a medium bowl, beat cream with vanilla until stiff peaks form
- Whisk mascarpone into yolk mixture until smooth
- In a small bowl, combine coffee and rum. Split ladyfingers in half lengthwise and drizzle with coffee mixture
- Arrange half of soaked ladyfingers in bottom of a 7x11 inch dish. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers. Cover and refrigerate 4 to 6 hours, until set
- Print & Serve

Ripples design

Created by: Noam
Pod type: Coffee
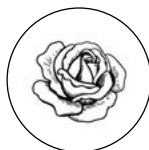
#flower   #love   #plants   #spring

ILLUSION ART
Waterfall

The Waterfall is a lithograph by the Dutch artist M.C. Escher, which was first printed in 1961.
The artist used conflicting proportions to create an optical illusion that draws viewers in. The intriguing visual paradox invites you to stare and get lost in the image.
As an artist, I find the ability to create something that cannot physically exist fascinating.

What we see depends mainly on what we look for.
–John Lubbock.
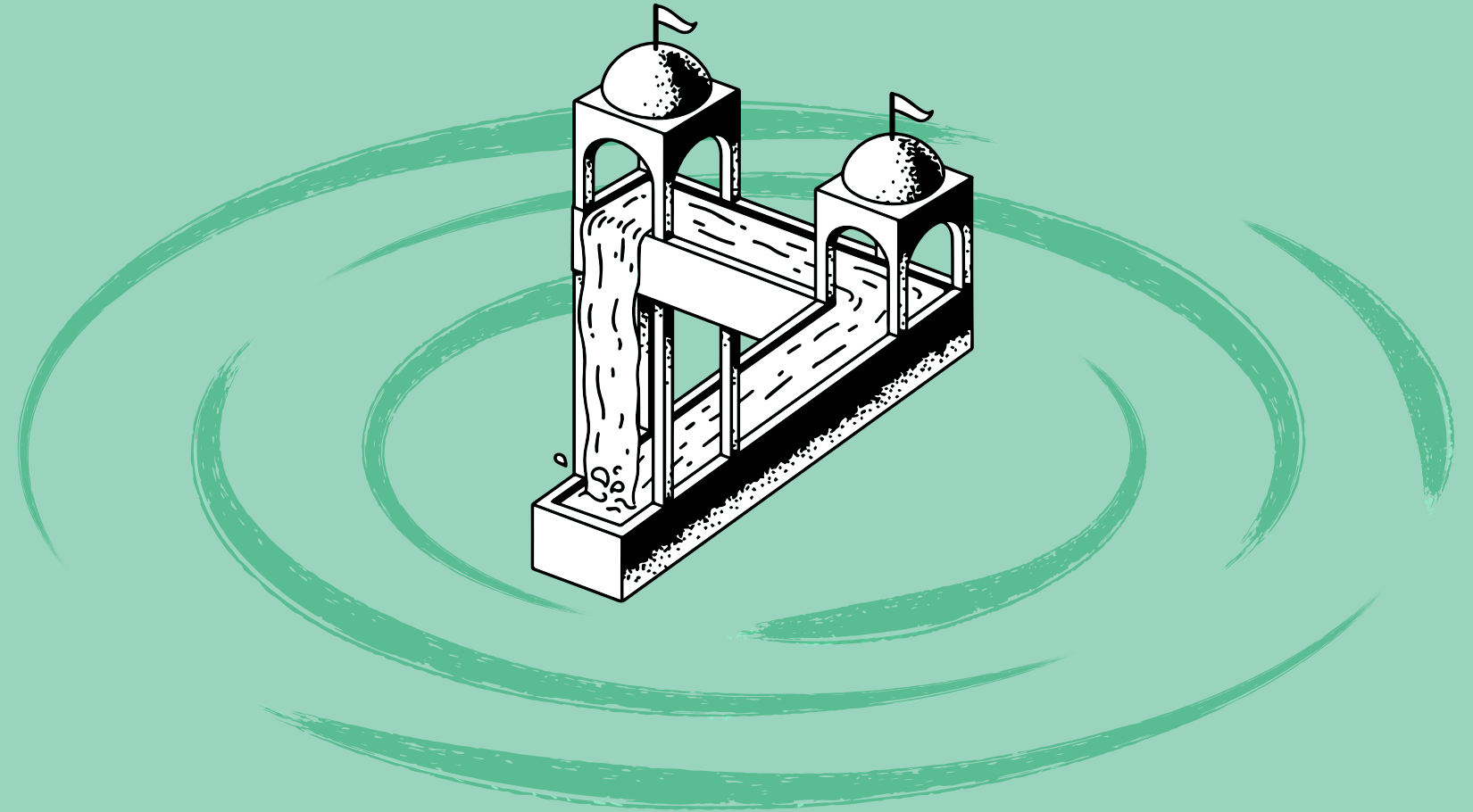
Cookies with Fondant Icing
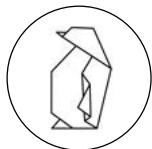
INGREDIENTS:

- ¼ cup butter
- 1 (16 ounce) package miniature marshmallows
- ¼ cup water
- 1 tsp vanilla extract
- 2 pounds confectioners' sugar, divided
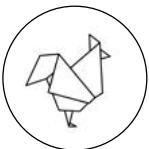
INSTRUCTIONS:

- Place the butter in a shallow bowl, and set aside
- Place the marshmallows in a large microwave-safe bowl, and microwave on high for 30 seconds to 1 minute to start melting the marshmallows. Carefully stir the water and vanilla extract into the hot marshmallows, and stir until the mixture is smooth. Slowly beat in the confectioners' sugar, a cup at a time, until you have a sticky dough. Reserve 1 cup of powdered sugar for kneading. The dough will be very stiff
- Rub your hands thoroughly with butter, and begin kneading the sticky dough. As you knead, the dough will become workable and pliable. Turn the dough out onto a working surface dusted with confectioners' sugar and continue kneading until the fondant is smooth and no longer sticky to the touch, 5 to 10 minutes
- Form the fondant into a ball, wrap it tightly in plastic wrap, and refrigerate overnight. To use, allow the fondant to come to room temperature, and roll it out onto a flat surface dusted with confectioners' sugar
- Cut into desired shape, print & serve
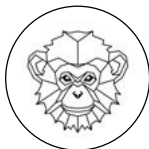
Ripples design

Created by: Shahar
Pod type: Black Carrot

#**origami**   #**animal**   #**monkey**   #**polygon**

Cookies with Royal Icing

INGREDIENTS:

- 3 tbsp meringue powder
- 4 cups sifted confectioners' sugar
- 6 tbsp of water

INSTRUCTIONS:

- Sift together the sugar and meringue powder
- Beat all ingredients at low speed for 7 to 10 minutes, or until icing forms peaks
- Scoop into piping bags and decorate your cookies and cakes
- Place cookie on a cup to print
- Print & Serve

TIP: Also works well with donuts and other frosted deserts

Ripples design

Created by: Eyal
Pod type: Coffee

#**emoji**   #**heart**   #**wink**   #**thank**

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