

NORTHERN BL°C

SERVE BOLD. SERVE SUMMER.

WHEN THE HEAT'S ON, YOU NEED FLAVOURS THAT DELIVER. WE'VE PICKED OUT SOME OF NORTHERN BL°C'S SUMMER FAVOURITES — BOLD, BEST-SELLING SCOOPS THAT WORK HARD ON YOUR MENU AND KEEP CUSTOMERS COMING BACK. FROM EASY SERVES TO FUN COCKTAIL-INSPIRED TWISTS, THESE FLAVOURS ARE BUILT FOR BUSY SERVICE AND SERIOUS IMPACT.



COCONUT PLANT-BASED ICE CREAM

Smooth, creamy, and seriously chill. We spin rich coconut milk into a ridiculously silky plant-based ice cream, packed with natural tropical flavour. Light, lush, and just the right amount of laid-back. Perfect with puddings, pies, or straight from the tub. All vegan. All vibes.



MANGO PASSIONFRUIT SORBET

Tropical energy. Full throttle. Let's get tropicool — ripe Alphonso mango and sharp passionfruit collide in a blast of pure, juicy goodness. Light on the palate but loud where it matters, with a bold, zesty punch that hits you right in the tastebuds. Made for sunshine days, late nights, and living loud.



SICILIAN LEMON SORBET

Super smooth. Super sharp. Super refreshing. We take real Sicilian lemons and press every last drop of flavour into a sorbet that's clean, crisp, and seriously zingy. A bold hit of citrus with a ridiculously smooth finish. When life gives you lemons, we make sorbet — properly.



RASPBERRY SORREL SORBET

This isn't your basic raspberry sorbet — it's sharper, louder, and refreshingly bold. We juice fresh sorrel and throw it straight into the raspberry mix, cranking up the citrusy punch. Smash it solo or level up anything chocolatey with a serious hit of sharpness. No fluff. No compromise. Just a sorbet that demands attention.

CHILL COLADA

- 1 scoop NB°C Coconut Plant-based Ice Cream
- 50ml white rum (or Malibu)
- 30 ml pineapple juice
- 15ml fresh lime juice
- 15ml coconut cream
- Crushed ice
- Pineapple wedge (for garnish)

Combine the ingredients and blend until smooth and creamy. Serve into a chilled tiki glass and top with a pineapple wedge.

SUNSET SLUSH

- 1 scoop NB°C Mango & Passionfruit Sorbet
- 30 ml Malibu (*coconut water)
- 150 ml soda water or lemondade to taste
- Juice of half a lime
- Sprinkle of Tajin

Blend the Mango & Passionfruit Sorbet, Malibu, and lime juice. Pour into a glass and top with soda water. Garnish with a slice of lime and even a sprinkle of Tajin for a kick. Try me in a slushie machine!

LIMONCELLO SORBET SPRITZ

- 1 scoop NB°C Sicilian Lemon Sorbet
- 30 ml limoncello (*sparkling lemonade)
- Prosecco or soda water
- Fresh mint for garnish

Add a scoop of Sicilian Lemon Sorbet to a glass, pour in the limoncello, and top with prosecco or soda water. Garnish with fresh mint for a refreshing Italian inspired spritz. Perfect for a digestif.

RASPBERRY SORREL FROSÉ

- 1 scoop NB°C Raspberry & Sorrel Sorbet
- 150 ml rosé wine (*sparkling white grape juice)
- Fresh berries for garnish

Blend the rosé wine with the Raspberry Sorrel Sorbet until slushy. Pour into a chilled glass and garnish with fresh raspberries. This is a refreshing, fruity treat with a hint of sweetness, ideal for special occasions! Works well in a slushie machine too!



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