

Makes on the move

When it comes to summer, outdoor sales can be key; customers want cool, refreshing drinks but this can be a challenge if you have limited access to kit and ingredients out on the road. Our solution to getting the most of your outdoor sales is to keep it simple and have multiple uses for your products. By having a few versatile ingredients, you can create a variety of drinks that not only taste great but don't involve lots of kit being carried about. So whether you are refreshing revellers at a festival or making more of outdoor sales, this month's Flavour Focus is for you...



No blender? No problem!

Mint Mocha Latte

- Double espresso
- 2 pumps Chocolate Mint syrup
- Steamed milk

1. Add double espresso and syrup to cup
2. Top with steamed milk

Mango Soda

- 2 pumps Mango purée
- Sparkling water
- Ice

1. Add 2 pumps purée to cup
2. Fill to $\frac{3}{4}$ with sparkling water
3. Stir and add ice to fill

Mint Tea Tonic

- Ice
- 2 pumps Cucumber & Mint Green Iced Tea syrup
- Tonic water

1. Fill glass with ice and add syrup
2. Top up with tonic water
3. Stir & serve

Fudge Iced Latte

- Ice
- Double espresso
- 2 pumps Fudge syrup
- Milk

1. Fill cup with ice
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir & serve

Grapefruit & Lime Soda

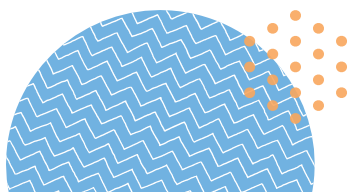
- Ice
- 2 pumps Lime syrup
- 2 pumps Pink Grapefruit Lemonade syrup
- Soda water

1. Half fill cup with ice cubes
2. Add syrups and top with soda water
3. Stir & serve

Raspberry Iced Latte

- Ice
- Double espresso
- 2 pumps Raspberry syrup
- Milk

1. Fill cup with ice
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir & serve



Dusk 'til Dawn...



@hellosweetbird

Drinks to serve all day long...

Sweetbird purées are the perfect ingredient for mobile sites. They only require ambient storage so won't take up precious fridge space and can be used in a wide range of different drinks. You don't need many flavours to create variety, focus on a few flavours and mix up options to serve all day.



Morning

Granola Mango Breakfast

Smoothie

- Ice
- Mango smoothie
- 2 pumps Coconut purée
- Milk
- 1 scoop Yogurt frappé
- 1 scoop granola

1. Fill glass with ice then add smoothie to 1/3 full
2. 2 pumps of Coconut purée and top up with milk
3. Pour into blender, add frappé and granola

Afternoon

Raspberry Soda

- Ice
- 2 pumps Raspberry purée
- Sparkling water

1. Add 2 pumps purée to cup
2. Fill to $\frac{3}{4}$ with sparkling water
3. Stir and add ice to fill

Raspberry Hot Chocolate

- 1 scoop Zuma Dark hot chocolate
- Hot water
- 2 pumps Raspberry purée
- Steamed milk

1. Combine hot chocolate with a splash of hot water
2. Add purée then mix to a smooth paste
3. Add steamed milk, stirring as you pour

Coconut Iced latte Coffee

- Ice
- 2 pumps Coconut purée
- Double espresso
- Milk

1. Fill cup with ice
2. Pour double espresso and purée over ice
3. Top with milk
4. Stir & serve

After dark

Piña Colada

- Ice
- 60ml rum
- 120ml pineapple juice
- 2 pumps Coconut purée

1. Add all ingredients to a cocktail shaker
2. Shake for 30 seconds
3. Serve over ice

Passiontini

- Ice
- 1 pump Vanilla syrup
- 1 pump Lime syrup
- 2 pumps Passionfruit purée
- 50ml pineapple juice

1. Add syrup, purée and pineapple juice to a cocktail shaker
2. Shake for 30 seconds
3. Pour into a martini glass through a strainer

Sweetbird purées;

- Made with real fruit
- Free from artificial colours and flavourings
- GMO free
- Coeliac friendly
- Registered with The Vegan Society
- Free from high fructose corn syrup
- 4 weeks ambient shelf life once open / 24 months before



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Perfect for mobile sites, the Blendtec Stealth 895 NBS has an option for in-cup blending giving you the versatility to be able to create drinks with no washing up. This feature also helps to minimise waste, save time and allows you to increase profit margin.