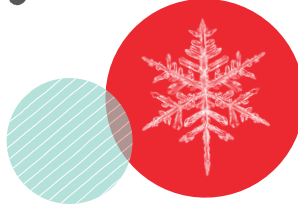




SWEETBIRD®

Flavour Focus:

'tis the Season!



It's that time of the year again; the seasons have changed, the days are colder, the nights are darker and there's a definite buzz of excitement in the air. It can be a very busy and profitable time for business so be sure to get your festive specials sorted in good time. Our Sweetbird drinks specialists have created a collection of seasonal recipes to get you started. From indulgent loaded hot chocolates and festive frappés, to our top 6 syrups for winter, it's easy to add seasonal specials to your menu.

Be sure to tag @hellosweetbird #SweetbirdFlavourFocus in your photos on social media and follow us for exciting updates and giveaways.

all recipes 12oz drinks



Peppermint Hot Chocolate (see p2)



Salted Caramel & Strawberry Blondie Loaded Hot Chocolates (see p2)



Did you know? Our Gingerbread is also available in sugar-free!

## Festive frappés all around...

Cold drinks aren't just for summer. Offer customers a delicious ice-blended frappé in winter too. Be creative with your drink names and go big on indulgent flavours and toppings. #FestiveFrappés

### Jingle Balls Mint Choc Frappé

- Ice + milk
- 1 scoop Chocolate frappé
- 2 pumps Mint syrup
- Whipped cream
- Golden Balls topping

### Snowball Frappé

- Ice + milk
- 1 scoop Vanilla frappé
- 2 pumps Zuma White Chocolate sauce
- Whipped cream

1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice then add to blender
3. Add frappé and syrup/sauce, then blend until smooth
4. Finish with whipped cream and any toppings



@hellosweetbird



sweetbird.com

# Winter Warmers

Warm up on those extra cold days with these delicious Sweetbird recipes...

## Lemon & Ginger Hot Fruit Soothie™

- 50ml Lemon smoothie
  - 2 pumps Sugar-free Gingerbread syrup
  - Hot water
1. Add smoothie and syrup to cup
  2. Top with hot water. Stir well and serve

## Peppermint Hot Chocolate

- 1 scoop Zuma White hot chocolate
  - 2 pumps Gingerbread syrup
  - Steamed milk
1. Add syrup hot chocolate and splash of hot water to cup and mix into a smooth paste
  2. Top with steamed milk, stirring as you pour

## Seasonal Latte

- 2 pumps Sweetbird syrup (see top festive flavours below)
  - Double espresso
  - Steamed milk
1. Add double espresso and syrup to cup
  2. Top with steamed milk

Even the smallest menus can host a seasonal special. Just two pumps of Sweetbird syrup is all you need...

- Amaretto
- Irish Cream
- Eggnog
- Salted Caramel
- Gingerbread\*
- Winter Spice

\*Also available with limited edition festive label or sugar-free!

## Gingerbread White Hot Chocolate

- 1 scoop Zuma White hot chocolate
  - 2 pumps Gingerbread syrup
  - Steamed milk
1. Add syrup hot chocolate and splash of hot water to cup and mix into a smooth paste
  2. Top with steamed milk, stirring as you pour

## Berry Crumble Soothie™

- 50ml Raspberry & Blackcurrant smoothie
  - 2 pumps Cinnamon syrup
  - Hot water
1. Add smoothie and syrup to cup
  2. Top with hot water. Stir well and serve

## Spiced Toffee Happé™

- ½ scoop Sticky Toffee frappé
  - 2 pumps Winter Spice syrup
  - Steamed milk
  - Zuma Gold Dust
1. Add frappé, syrup and a splash of hot water to cup and mix into a smooth paste
  2. Top with steamed milk, stirring as you pour
  3. Finish with sprinkling of Zuma Gold Dust



If you see a play button next to a recipe visit YouTube to watch the how-to-make video.

# Decadent Indulgence!



Go super indulgent with your festive menu with these tempting loaded hot chocolate recipes. ('Tis the season after all!)

## Strawberry Blondie Loaded Hot Chocolate

- 1 scoop Zuma White hot chocolate
  - 15ml Strawberry purée (plus extra for drizzling)
  - Steamed milk
  - Whipped cream
  - Golden Balls
  - Strawberry
  - Optional extras; freeze dried strawberry pieces, strawberry macaroon
1. Add syrup hot chocolate and splash of hot water to cup and mix into a smooth paste
  2. Add the purée and mix again
  3. Top with steamed milk, stirring as you pour
  4. Finish with whipped cream, drizzle of purée and pile on the toppings.

## Salted Caramel Loaded Hot Chocolate

- 1 scoop Zuma Dark hot chocolate
  - 2 pumps Salted Caramel syrup
  - Steamed milk
  - Whipped cream
  - Zuma Caramel sauce
  - Triple Chocolate Crispiers
  - Mini chocolate donut
1. Add syrup, hot chocolate and splash of hot water to cup and mix into a smooth paste
  2. Top with steamed milk, stirring as you pour
  3. Finish with whipped cream, sauce and all the toppings!