



SWEETBIRD®

Flavour Focus:

Happy Valentine's

Love is in the air, which means it's time to treat your customers to some seasonal specials just in time for Valentine's Day. This lovingly tried and tested collection of recipes has been designed to help inspire you and your drinks menu. We've included lots of berry-based pink drinks, 'match-made-in-heaven' flavour pairings and a mocktail that's brimming with passion.

Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.

all recipes 12oz drinks



Special attraction....

Often you'll already have everything that's needed to add a seasonal special to your menu. For Valentine's, consider which berry flavours you already stock and create a new recipe, or simply re-name a drink to catch your customers' eye...



Strawberry & Vanilla Shake

- Milk* + ice
 - 2 pumps Strawberry purée
 - ½ scoop Vanilla Bean frappé
1. Fill glass with ice
 2. Top with milk
 3. Add contents of cup to blender jar, then add the purée and frappé
 4. Put the lid on tightly and blend until smooth

*Use dairy-free for a vegan shake!

'My heart beats for you, honey!' Latte

- 1 mini scoop Zuma Organic Beetroot powder
 - 1 pump Honeycomb syrup
 - Oat milk
1. Add beetroot, syrup and a splash of hot water to cup
 2. Mix into a paste
 3. Top with steamed milk, stirring as you pour.

Pink Lemonade

- 3 pumps Lemonade syrup
 - 2 pumps Raspberry purée
 - Sparkling water
 - Ice
1. Mix syrups and purée together in glass
 2. Fill to ¾ full with sparkling water
 3. Stir well and ice cubes to fill
 4. Garnish with lemon slice or fresh raspberries



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Perfect pairings...



It's prime time to play match-maker! Spark some new recipe ideas for your menu by linking up the flavours which you think work well together. We've matched up some of our favourite flavour combinations to help get you started...

CHERRY

CARAMEL

COFFEE

VANILLA

STRAWBERRY

BANANA

RASPBERRY

CHILLI

CHOCOLATE

MINT

MANGO

PASSIONFRUIT

TOFFEE

COCONUT

LEMON

LIME

Feel the passion!

Cocktails and mocktails are a great way to take your service from day to night. This passionfruit based mocktail is the perfect way to start date night.

Passiontini

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

1. Add handful of ice to cocktail shaker
2. Add syrups, purée and pineapple juice, then shake for 30 seconds
3. Strain into chilled coupette glass



Recipes

Strawberry Cheesecake Frappé

- Milk + ice
 - Strawberry smoothie
 - ½ scoop Vanilla Bean frappé
 - Digestive biscuit
1. Fill glass with ice, level to the top of the glass
 2. Pour smoothie over ice to ⅓ full
 3. Top with milk (to 1cm below the top)
 4. Pour contents of cup into blender jar and add the frappé and biscuit
 5. Put the lid on tightly and blend until smooth

'Coconuts about you' Iced Coffee

- 2 pumps Coconut purée
 - Double espresso
 - Coconut milk
 - Ice
1. Fill cup with ice then add espresso and purée.
 2. Top with coconut milk then pour into cocktail shaker.
 3. Shake vigorously until well mixed.
 4. Add fresh ice cubes to glass then strain the shaken coconut coffee over ice.

Strawberry Kiss Hot Chocolate

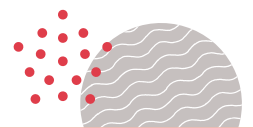
- 2 pumps Strawberry purée
 - 1 scoop Zuma Dark hot chocolate
 - Steamed milk
1. Mix hot chocolate with splash of hot water together in cup
 2. Add purée and stir in
 3. Top with steamed milk, stirring as you pour

Red Velvet Hot Chocolate with Pink Cream

- 1 scoop Zuma Dark hot chocolate
 - 2 mini scoops Zuma Organic Beetroot powder
 - 15ml Raspberry purée
 - 500ml double cream
1. Add hot chocolate, 1 mini scoop beetroot and a splash of hot water to cup and mix into a paste
 2. Add the purée and stir in
 3. Top with steamed milk, stirring as you pour
 4. Mix 1 mini scoop beetroot (or more to taste) with cream
 5. Add to cream whipper and shake well then top hot chocolate with the whipped cream
 6. Finish with an extra dusting of beetroot

Chocolate Honeycomb Frappé

- Milk + ice
 - 2 pumps Honeycomb syrup
 - 1 scoop Chocolate frappé
1. Fill glass with ice
 2. Add milk over ice (to 1cm below the top)
 3. Add contents of glass to blender jar with the frappé
 4. Put the lid on tightly and blend until smooth



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

Find hundreds of inspired recipes at [sweetbird.com](https://www.sweetbird.com)