



SWEETBIRD®

Flavour Focus:

Beautifully Blended

This month our focus is firmly on frappés at Sweetbird HQ. Enjoyed all year round but especially popular in warmer weather, we've curated a host of recipes that deliver on taste and innovation to help you get prepared in time for the summer ahead. We've also included some handy tips from our Blendtec expert Adam on caring for your blender.

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

all recipes 12oz drinks

Add in a special something extra...

Whilst frappés are an indulgent treat, that doesn't mean they can't have added healthy extras too. Add Zuma's range of 100% organic Pure Powders to your Sweetbird frappés to create delicious drinks with a difference...

Tea & Toffee Frappé

- Ice + milk
 - 1 mini scoop Zuma Organic Rooibos powder
 - 1 scoop Sticky Toffee frappé
 - 1 pump Caramel syrup
1. Fill cup with ice then add milk over ice (to 1cm below the top)
 2. Pour into blender jug
 3. Add powders and syrup to blender jug
 4. Put the lid on tightly and blend until smooth

Banana Protein Frappé

- Ice + milk
 - Banana smoothie
 - 2 mini scoops Zuma Organic Protein powder
 - 1 scoop Chocolate frappé
1. Fill cup with ice then add smoothie over ice to 1/3 full
 2. Top with milk (to 1 cm below the top)
 3. Add contents of cup into blender jug
 4. Add powders to blender jug
 5. Put the lid on tightly then blend until smooth



The pure powders range includes Matcha, Turmeric Chai, Protein^{new}, Rooibos^{new} and Beetroot. All of these are plant-based and 100% organic with a long-list of reputed health benefits between them. Find out more at zumadrinks.com.



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Love your blender!

Adding more frappés to your menu will mean using your blender more. Follow these five tips from our Blendtec blender expert to help keep your motor and jugs in tip-top condition.

1. Treat 'em clean, keep 'em pristine!

Use Cafetto Polar cleaner and follow these simple steps to keep your jars looking clean and clear. We recommend cleaning them like this at the end of each day's service.



1. Dissolve 1 scoop in 500ml of water
2. Pour into blender jug
3. Blend for 15 seconds
4. Leave to soak for 10mins
5. Discard solution then rinse jug well
6. Fill jar with 500ml fresh water
7. Blend for 15 seconds, discard water

2. Say no to H₂O!

Submerging jars or leaving to soak for longer than five minutes can effect the jar seals and reduce it's life. Getting water in the motor base will also void the warranty, so train staff to avoid this at all times.

3. Spinning = not winning

Do not remove the jar from motor base when the motor is still spinning. This causes the drive shaft on the jar to wear prematurely.

4. Correct cycles are key

Blending all drinks on the same setting is a rookie error. It's important that the blend cycle crushes ice first, then smooths the liquid which is why different drinks and volumes require different blend cycles. Ensure your blender is programmed correctly and use the correct cycles shown [here](#). This will get the most out of your jars and make the best possible drinks for your customers.

5. Make allergen control as easy as 1-2-3

Blendtec jars are available in three colours to help you avoid cross contamination between blends; best practice for non-dairy and nut-free blending.



Frappés

non-dairy launching June



- Caffé
- Chocolate
- Cookies & Cream
- Mocha
- Sticky Toffee
- Vanilla Bean non dairy
- Yogurt

Sweetbird Frappés are available in seven delicious flavours. Enjoy simply blended with ice and milk or add other ingredients to create bespoke recipes and seasonal specials.

How-to-make....

1. Fill glass with ice and top with milk over ice (to 1cm below the top)
2. Add to blender jar with 1 scoop frappé (and purée/syrup if using)
3. Put the lid on tightly and blend until smooth
4. Pour into glass, add toppings* (optional) and serve

Easter Eggstravaganza

- Milk + ice
- 2 pumps Cinnamon syrup
- 1 scoop Chocolate frappé
- Whipped cream*
- Chocolate eggs*
- Mini Rainbow Beans topping*
- Zuma Gold Dust shaker*

Rhubarb & Custard (ve)

- Ice
- Sweetened soya milk
- 1 scoop Vanilla Bean frappé
- 2 pumps Rhubarb syrup

new syrup!

Crème Brûlée

- Milk + ice
- 1 scoop Vanilla Bean frappé
- 1 pump Eggnog syrup
- 1 pump Caramel syrup
- Whipped cream*
- Zuma Caramel sauce*

Strawberry, Oat & Vanilla (ve)

- Oat milk + ice
- 1 scoop Vanilla Bean frappé
- 2 pumps Strawberry purée
- Fresh strawberry* (to garnish)



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

Peach Melba (ve)

- Oat milk + ice
- Peach smoothie (add 1/3 over ice before topping with milk)
- 1 pump Raspberry purée
- 1 pump Vanilla Bean frappé

Find hundreds of inspired recipes at sweetbird.com