



SWEETBIRD®

Flavour Focus:

# Cold Foam

Cold Foam is the silky smooth, insta-friendly, aerated milk trend that's taking the coffee world by storm. A Blendtec Cold Foam jar and skimmed milk is all you need for a deliciously on-trend option in just 18 seconds. It can be enjoyed on top of an iced double espresso as a simple Caffe Freddo, as a profitable whole drink flavoured with a variety of ingredients, or as a lighter alternative to whipped cream. A firm favourite with our Sweetbird recipe experts - it's no surprise that it is now appearing on coffee shop menus worldwide.

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all recipes 12oz drinks



## Add a little flavour...

Skimmed milk alone will deliver perfectly peaked, glossy cold foam; great for cold coffee recipes or as a lighter alternative to whipped cream. Introduce extra ingredients to flavour and colour the cold foam. Get creative and add imaginative drinks that deliver on both taste and appearance to your menu. Use the table of suggestions opposite to help you begin creating your repertoire of cold foam recipes...

Ingredient	Amount to add
Sweetbird syrup	2 pumps (15ml)
Sweetbird smoothie	30ml
Sweetbird purée	2 pumps (30ml)
Zuma hot chocolate or cocoa	½ small (32cc) scoop
Cosy Matcha powder	½ mini (4cc) scoop
Zuma Turmeric or Beetroot powder	½ mini (4cc) scoop

↑ Create colourful foam with Pure Powders!

## How-to-make Cold Foam



1. Add 150ml (topping / caffe freddo) - 200ml (12oz drink)\* cold skimmed milk to Blendtec Cold Foam jug



2. Add ingredients to flavour (optional - see table above)



3. Blend on 'small milkshake' setting on Blendtec blender for 18 seconds



4. Pour into glass to serve or use as a topping on made drinks

\*As a guide, some recipes may vary. Be sure to always use enough milk to cover the flat round blade in the jar.

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# The science of Cold Foam



Blendtec have developed their Cold Foam jar to allow you to create silky smooth cold foam (the chilled equivalent to cappuccino foam) at the touch of a button.



## How it works:

During the 18 second 'small milkshake' blend cycle, the Cold Foam jar performs 2 main functions:

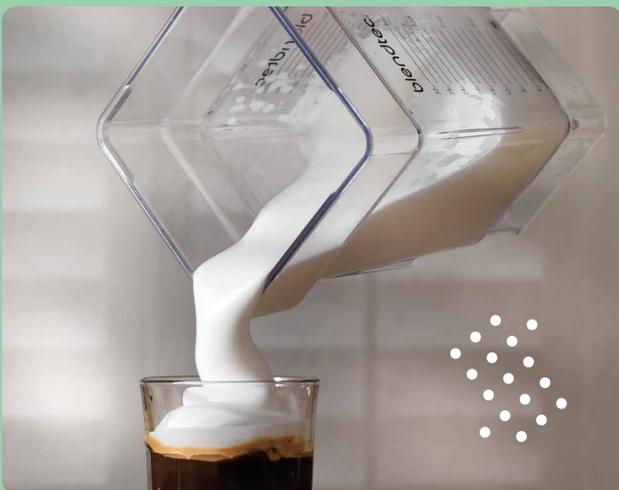
1. Produces air that is dispersed within the milk during a liquid or aqueous phase, known as an "in air interface"
2. Unfolds water soluble proteins within the milk, which bond to each other and stabilise the air produced within bubble walls, causing the milk to foam

## Common questions:

**Can I use any milk to make cold foam?** No, you can currently only make perfect cold foam with skimmed milk. Semi-skimmed and whole milk contain more fat so are less effective at forming a cold foam. The presence of fat weakens the protein structures, inhibiting their bond formation and subsequent ability to trap air. We've tried it with a variety of dairy-free options and the majority do not work well due to the ratio of protein and fat in the liquid.

**Do I need a new blender to make cold foam?** You can use a Blendtec Cold Foam jar with any Blendtec blender, but the Blendtec Cold Foam jar can only be used on a Blendtec blender.

**Is it expensive to introduce cold foam to our drinks menu?** No, cold foam is an incredibly easy and cost effective option to add your menu. If you already own a Blendtec blender, you just need to purchase skimmed milk and the Cold Foam jar which will come with a one year guarantee. This offers a highly profitable speciality coffee option that requires minimal investment in equipment, ingredients and staff training.



# Recipes

Great for kids!

## Skinny Salted Caramel Caffé Freddo

- Ice
  - Double espresso
  - 2 pumps Sugar-free Salted Caramel syrup
  - 150ml skimmed milk
1. Add few cubes of ice to small jug, then add double espresso and syrup over ice to chill
  2. Blend milk in Blendtec Cold Foam jar on 'small milkshake' setting
  3. Fill glass to  $\frac{3}{4}$  full with ice, then add cold foam over ice
  4. Strain chilled espresso and syrup over milk and ice and serve

## Fruit Milk Whips

- 2 pumps Strawberry, Raspberry, Banana or Mango purée
  - 200ml skimmed milk
  - Mini chocolate rainbow beans
1. Blend milk and purée in Blendtec Cold Foam jar on 'small milkshake' setting
  2. Serve with a small portion of mini chocolate rainbow beans on the side

**TOP TIP:** Split this serving between two 6oz cups for your smallest customers.

## Raspberry Mocha Cold Foam

- 200ml skimmed milk
  - Ice
  - 2 pumps Raspberry purée
  - 1 scoop Zuma Dark hot chocolate
  - Double espresso
1. Blend milk, purée and an ice cube in Blendtec Cold Foam jar on 'small milkshake' setting
  2. Mix chocolate and double espresso together
  3. Fill glass to  $\frac{3}{4}$  full with ice then pour mocha mix over ice
  4. Top with the raspberry cold foam and serve

**TOP TIP:** Cold foam works best with ice cold skimmed milk. Keep milk in chillers and try adding in one ice cube as shown in this recipe to ensure the best quality foam.

## Chocolate Mint Cold Foam frappé

- Milk + ice
  - 1 scoop Chocolate frappé
  - 2 pumps Mint syrup
  - 150ml skimmed milk
  - 2 pumps Chocolate syrup
  - Mint sprig (optional)
1. Fill cup with ice, then top with milk over ice (to 1cm below the top)
  2. Add contents to blender jug with frappé and mint syrup and blend until smooth
  3. Blend milk and chocolate syrup in Blendtec Cold Foam jar on 'small milkshake' setting
  4. Pour frappé into glass, top with cold foam and garnish with mint sprig



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](http://sweetbird.com)

