



SWEETBIRD®

Flavour Focus:

Be my Valentine

Congratulations! You have survived the first month of the new year so deserve to treat yourself. Luckily we have just the recipes for that! We have also prepared a few special treats ready for Valentine's day. Our lovingly crafted recipes are designed to woo customers and inspire romance; with red berries and vibrant colours alongside rich hot chocolates and impressive lattes these are sure to get Cupid's attention.

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

all recipes 12oz drinks



From Sweetbird with love



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Something special

With Spring around the corner treat your customers to these berry based specials. Keep them sweet with a delicious raspberry iced tea or make sure they stay cosy and warm with our strawberries and cream hot chocolate.

Strawberries & Cream Hot Chocolate

- 1 scoop Zuma Original hot chocolate
 - 2 pumps Strawberry purée
 - Steamed milk
 - Whipped cream
 - Golden balls
1. Combine the purée and hot chocolate with a splash of hot water and mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour
 3. Top with whipped cream and golden balls

Raspberry & Vanilla Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Iced Tea
 - 1 pump Sugar-free Vanilla syrup
 - Sparkling water
 - Ice
 - Fresh raspberries
1. Combine the syrups in a cup
 2. Fill to ¾ with sparkling water
 3. Stir and add ice to fill
 4. Garnish with fresh raspberries



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

A whole latte love

A flavoured latte is the perfect addition to any menu. They're simple to make and a quick way to increase your sales. The latte lends itself to many flavour pairings. Working with all the classics such as caramel, vanilla, and hazelnut. However, if you are feeling a little more creative you can try something a little different - Toffee Nut, Speculoos, Honeycomb or Fudge for example.

Flavoured Latte



1. Add 2 pumps syrup and double espresso into cup



2. Top with steamed milk

Finishing touches

Once you have found the ideal flavour for your seasonal latte there are two things left to perfect. Firstly you need a name that's inventive, enticing and linked to the season or special day you're promoting. Then the final touch is latte art. Making beautiful rosettas isn't just a bit of fun – it's great for business! Customers love it and it's proof that your baristas care about what they're doing, so make sure your lattes are insta ready! Check online for hundreds of latte art tutorials.



Recipes



Banana & Hazelnut Hot Chocolate

- 1 pump Banana purée
 - 1 pump sugar-free Hazelnut syrup
 - 1 scoop Zuma Fairtrade hot chocolate
1. Combine the purée, syrup and hot chocolate with a splash of hot water in a cup
 2. Top up with steamed milk, stirring as you pour

Millionaire's Shortbread Hot Chocolate

- 1 scoop Zuma Dark hot chocolate
 - 1 pump Caramel syrup
 - 1 pump Speculoos syrup
 - Steamed milk
 - Whipped cream
 - Zuma Dark chocolate sauce, to drizzle
1. Put hot chocolate in a cup, add a splash of hot water and mix to a smooth paste
 2. Add syrup to cup
 3. Add steamed milk, stirring as you pour
 4. Top with whipped cream and chocolate sauce

Almond Latte (ve)

- 2 pumps Almond syrup
 - Double espresso
 - Steamed almond milk
1. Combine the syrup and double espresso in a cup
 2. Top up with steamed milk, stirring as you pour

Salted Caramel Beetroot Steamer (ve)

- 1 mini scoop Zuma Beetroot powder
 - 2 pumps Sugar-free salted caramel syrup
 - Steamed coconut milk
1. Combine the Beetroot powder and syrup with a splash of hot water in a cup
 2. Top up with steamed milk, stirring as you pour

Passionfruit & Peach Soda

- 2 pumps Passionfruit purée
 - 1 pump Peach syrup
 - Sparkling water
 - Ice
1. Combine the purée and syrup in a cup
 2. Top up with sparkling water and add ice to fill



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