

Flavour Focus:

A study in Citrus

Spring is finally in the air, as the evenings start to brighten we have just the thing to bring everyone out of winter hibernation. With citrus being one of the steadiest and long lasting drink flavours over recent years, with it dominating everything from energy drinks to flavoured beers, we have decided to focus on how you can add a citrus burst to your menu. Citrus offers a unique refreshing blend of sweet and sour flavour to any drink and is guaranteed to add that little ray of springtime sunshine to all of your customers' days.

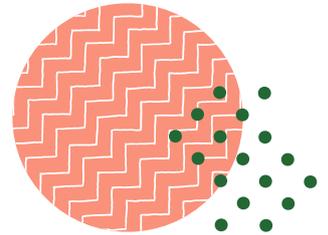
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All recipes 12oz drinks

When life gives you lemons...

Get creative! Lemons offer a bitter sweet explosion of flavour, and we have made it our mission to see how best to utilise this flavour across a range of delicious drinks. From frappes, to tea and coffee bases, we've got it covered. Check out page two for all our creative lemonade syrups as well as where else you can find citrus across our range of syrups.



Lemon Iced Tea (ve)

- 3 pumps Iced Tea syrup
 - 1 pump Lemonade syrup
 - Ice
 - Water
1. Combine the syrups in cup
 2. Fill to ¾ with still or sparkling water
 3. Stir and add ice cubes to fill

Espresso Lemonade (ve)

- 1 pump Lemonade syrup
 - Double espresso
 - Tonic water
1. Combine the syrup and double espresso in a cup
 2. Top up with tonic water, stirring as you pour

Lemon Fluff Frappé

- Ice
 - 30ml Lemon smoothie
 - Milk
 - 1 scoop of Yogurt frappé
1. Fill cup with ice, level with the top of the cup
 2. Pour smoothie over ice and fill with milk (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add frappé powder
 5. Put the lid on tightly, blend until smooth



Capturing the tasty tang

Refreshing citrus can be found in a number of fruits and pairs perfectly with other flavours. We have a wide range of products starring and combining this unique flavour. In addition to those listed to the right, see our lemonade feature below.

- Sweetbird Jasmine Lime Iced Tea syrup
- Sweetbird Passionfruit Lemon Iced Tea syrup
- Sweetbird Orange syrup
- Sweetbird Lime syrup

St Clement's Soda (ve)

- Ice
 - 2 pumps Orange syrup
 - 2 pumps Lemonade syrup
 - Soda water
1. Fill cup to ½ full with ice
 2. Add syrup over ice
 3. Top with soda water and serve

Orange Hot Chocolate

- 1 scoop Zuma Original hot chocolate
 - 2 pumps Orange syrup
 - Steamed milk
 - Whipped cream
 - Zuma Dark chocolate sauce
1. Combine hot chocolate with a splash of hot water
 2. Add syrup and mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Top with whipped cream
 5. Drizzle with sauce

Frozen Pink Lemonade (ve)

- Ice
 - Water
 - Lemon smoothie
 - 2 pumps Raspberry purée
1. Fill cup with ice, level with the top of the cup
 2. Pour water over ice to ⅓ full
 3. Pour smoothie over water and ice to 1cm below top
 4. Pour contents of cup into blender jug
 5. Add purée
 6. Put the lid on tightly then blend until smooth

Virgin Passiointini (ve)

- 1 pump Vanilla syrup
 - 1 pump Lime syrup
 - 2 pumps Passionfruit purée
 - 50 ml pineapple juice
 - Ice
1. Add the syrups, purée, juice and 6 cubes of ice to a cocktail shaker
 2. Shake for 30 seconds
 3. Pour into a martini glass through a strainer

Add some Citrus Sparkle

We've squeezed the refreshing taste of summer into our specially-blended lemonade syrups. Offering traditional and modern twists on much-loved classics, our syrup range is available in three thirst-quenching flavours that your customers will love – Pink Guava & Lime, Raspberry & Pomegranate and traditional Lemonade

- Made with real fruit juice
- Free from artificial colours and preservatives
- One bottle makes 33 120z drinks
- Free from GMOs
- Registered with The Vegan Society

Flavoured Lemonade

1. Add 4 pumps syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve



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