



SWEETBIRD®

BRISTOL ENGLAND

Flavour Focus:

Feeling Autumnal

As summer comes to an end we make way for the colourful season. Along with crunchy leaves, this season brings some of the ultimate cosy drinks and flavours. We have everything here to take you from summer to autumn, with an exploration of Pumpkin Spice, our six favourite autumn syrups and a myriad of drinks to help you transition between seasons. We set our flavour experts the task of finding the perfect flavours and drink combinations that are guaranteed to convince customers to leave their blankets and slippers and venture outside.

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



all recipes 12oz drinks

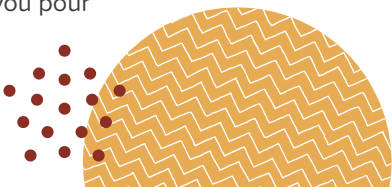
Pumpkin Spice for life!

It's finally here, Pumpkin Spice season. We introduced this seasonal syrup all the way back in 2006. Since then we taken it far beyond the latte we all know and love. See just how versatile Pumpkin Spice is with some of our hand picked recipes below.



Chocolate Pumpkin Spice Hot Chocolate

- 1 scoop Zuma Organic Hot Chocolate
 - 2 pumps Pumpkin Spice syrup
 - Steamed milk
1. Add chocolate powder with syrup and a splash of hot water in a cup
 2. Stir into a smooth paste
 3. Top with steamed milk, stirring as you pour



Oat & Pumpkin Breakfast Frappé (ve)

- Ice + oat milk
 - 1 scoop Vanilla frappé
 - 2 pumps Pumpkin Spice syrup
1. Fill cup with ice, level to the top of the cup
 2. Pour milk over ice
 3. Pour contents of cup into blender jug
 4. Add frappé and syrup
 5. Put the lid on tightly then blend until smooth

Caramel Pumpkin Latte (ve)

- Double espresso
 - 1 pump Caramel syrup
 - 1 pump Pumpkin Spice syrup
 - Oat milk
1. Add syrup and espresso to cup
 2. Top with steamed oat milk, stirring as you pour



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Top 6 syrups for Autumn

These warming flavours are the perfect seasonal syrups to take you into autumn and see you all the way through winter. Just the right mix of sweet flavours and comforting spice that will have customers braving the unpredictable weather to satisfy their coffee needs.



1. Honeycomb
2. Pumpkin Spice
3. Speculoos
4. Chai
5. Sugar-free Salted Caramel
6. Rhubarb

Honeycomb Almond Latte (ve)

- Double espresso
 - 2 pumps Honeycomb syrup
 - Almond milk
1. Add syrup and espresso to cup
 2. Top with steamed almond milk
 3. Stir and serve

Pumpkin Pie Milkshake

- Ice + milk
 - 2 pumps Pumpkin Spice syrup
 - ½ scoop Vanilla Bean frappé
1. Half fill 12oz cup with ice
 2. Fill cup with milk (to 1 cm below the top)
 3. Pour contents of cup into blender jug
 4. Add syrup and frappé
 5. Put the lid on tightly then blend until smooth

Dirty Chai

- 2 pumps Chai syrup
 - Double espresso
 - Steamed milk
1. Add syrup and espresso to cup
 2. Top with steamed milk

Rhubarb Pie Hot Chocolate

- 1 scoop Zuma Fairtrade Dark hot chocolate
 - 1 pump Rhubarb syrup
 - 1 pump Speculoos syrup
 - Steamed milk
1. Combine hot chocolate and syrups with a splash of hot water in cup
 2. Mix into a smooth paste
 3. Add steamed milk, stirring as you pour
 4. Top with whipped cream and pile on the toppings

Toffee Nut Latte

- 2 pump Toffee Nut syrup
 - Double espresso
 - Steamed milk
1. Add syrup and espresso to cup
 2. Top with steamed oat milk, stirring as you pour

Speculoos Hot Chocolate

- 1 scoop Zuma Dark hot chocolate
 - 2 pumps Speculoos syrup
 - Steamed milk
1. Add hot chocolate, syrup and a splash of hot water to cup
 2. Mix into a smooth paste
 3. Top with steamed milk, stirring as you pour



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

