

Flavour Focus:

Warm drinks for cold hands

With autumn in full swing it's time to optimise your cold weather menu and make sure you have the right selection of drinks to get you through the coming winter months. This means it's time to reach for the warming flavours and ensure you have a selection of hot favourites for all customers and tastes. Make sure you don't miss a chance to maximise your profits this month by adding seasonal specials for those looking to get their Halloween fix.

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all recipes 12oz drinks

Why choose Speculoos?

Speculoos is a personal favourite at Sweetbird as it pairs so well with coffee and chocolate. The distinctive taste of real cinnamon spice and wonderfully caramelised biscuit notes are guaranteed to be a hit. Check out two examples below and another on the second page of some of the many ways you can introduce this flavour onto your menus.

Spiced Biscuit Latte

- 2 pumps Speculoos syrup
 - Double espresso
 - Steamed milk
 - Whipped cream
 - Crumbled speculoos biscuits
1. Combine the double espresso and syrup in a cup
 2. Top with steamed milk, stirring as you pour
 3. Top with whipped cream and crumbled speculoos biscuit

Speculoos Mocha

- 2 pumps Speculoos syrup
 - 1 scoop Zuma Original hot chocolate
 - Double espresso
 - Steamed milk
 - Zuma Chocolate shaker for dusting
1. Combine the syrup and hot chocolate in a cup
 2. Add the double espresso and mix into a smooth paste
 3. Top with steamed milk, stirring as you pour
 4. Dust with chocolate

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Hot Spiced Apple

Since we introduced the Hot Spiced Apple recipe to our customers it was an instant success, and is especially popular over the colder months. It offers a warm comforting alternative for people who want something a little different from coffee and hot chocolates this season. With just two ingredients it's quick to make and very profitable. Subtly spiced and fruity it is different from any other warming winter drink and quickly becomes a customer favourite.

Hot Spiced Apple

- 4 pumps Chai syrup
 - Cloudy apple juice
1. Fill cup with apple juice, leaving 1cm at the top
 2. Pour into steaming jug then add syrup
 3. Steam until hot
 4. Pour into cup and serve



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



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Ghostly Hot Chocolate

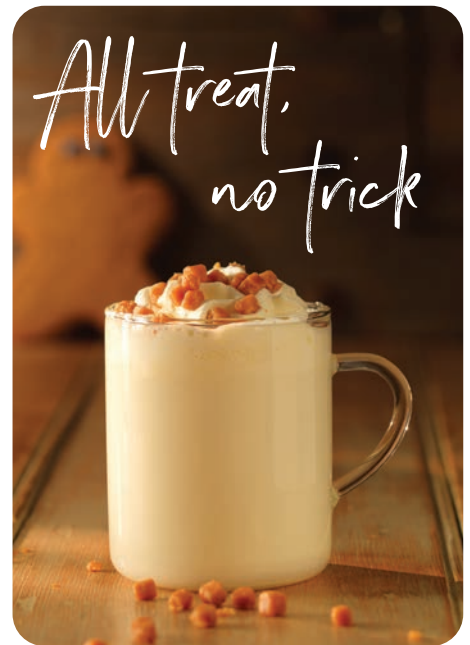
- 1 scoop Zuma White hot chocolate
 - 1 pump Zuma Caramel sauce, plus more for drizzling
 - 1 pump Gingerbread syrup
 - Steamed milk
 - Whipped cream
1. Combine the hot chocolate, sauce and syrup in a cup
 2. Add a splash of hot water, then mix to a smooth paste
 3. Top with steamed milk, stirring as you pour
 4. Top with whipped cream and drizzle with caramel sauce

Speculoos & Caramel Frappé

- Milk / ice
 - 1 pump Zuma Caramel sauce, plus more for drizzling
 - 2 pumps Speculoos syrup
 - 1 scoop Vanilla Bean frappé
 - Whipped cream
1. Fill glass with ice
 2. Pour over milk to 1cm below the top
 3. Pour contents of cup into blender
 4. Add syrup, sauce and frappé
 5. Blend until smooth
 6. Top with whipped cream and drizzle with caramel sauce

Spiced Mango Soothie™ (ve)

- 50ml Mango smoothie
 - 1 mini scoop Zuma Turmeric Chai
 - Hot water
1. Pour smoothie into a cup
 2. Add chai and stir
 3. Top with hot water, stirring as you pour



All treat, no trick

Almond Chai Latte (ve)

- 3 pumps Chai syrup
 - Steamed almond milk
 - Cinnamon, to dust
1. Add syrup to a cup
 2. Top with steamed almond milk, stirring as you pour
 3. Dust with cinnamon then serve

Toasted Marshmallow Hot Chocolate (ve)

- 2 pumps Toasted Marshmallow syrup
 - 1 scoop Zuma Dark hot chocolate
 - Steamed oat milk
1. Combine the syrup and hot chocolate in a cup
 2. Add a splash of hot water, then mix to a smooth paste
 3. Top with steamed oat milk, stirring as you pour

