

## Flavour Focus:

# Flavours for the first frost

*It's getting to the time of year to dust off the BIG coats! Customers will be nipping into coffee shops all over in search of a place to warm up and re-fuel. Make sure you don't miss a chance to increase profits by adding seasonal flavours and toppings to your hot drink menu. We know coffee and hot chocolates will be taking centre stage, so make sure to treat your customers to some of the seasonal specials featured below. Also see our recommendation of cold foam and its advantages over whipped cream at the bottom of page two.*

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



*all recipes 12oz drinks*

## Dates to remember

*Here in the Bristol we will be marking bonfire night, an English tradition dating back to 5 November 1605 when Guy Fawkes tried to blow up the Houses of Parliament. We hope the recipes here will help your evening go with a bang! We wish our cousins over the pond a very happy Thanksgiving later in the month, and celebrate with a S'mores Thick Hot Chocolate created especially for the occasion.*

### Toffee Apple Steamer

- 2 pumps English Toffee 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

### Midnight Mint Mocha

- 2 pumps Mint syrup
  - 1 scoop Zuma Dark hot chocolate
  - Double espresso
  - Steamed milk
  - Zuma Gold Dust 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. Finish with Gold Dust

### S'mores Thick Hot Chocolate

*If you need a show stopper to get people ready for Bonfire night or Thanksgiving, then look no further. With Zuma's Thick Hot Chocolate made for dipping and flavoured with our delicious s'mores syrup. Serve with one or two digestives for dipping to complete the fireside treat.*

- Milk
  - 1 Scoop Thick hot chocolate
  - 1 pump S'mores syrup
  - 2 digestive biscuits
1. Pour 100ml milk into steaming pitcher
  2. Add hot chocolate and syrup then whisk
  3. Heat using a steam wand until it thickens
  4. Pour into cup and serve with two Digestive biscuits for dipping



@hellosweetbird



## Irish Cream Coffee

Our Irish Cream syrup is a sweet and sumptuous combination of cream liqueur flavours; made for coffee. Take this drink to the next level by topping with Speculoos flavoured cold foam for a drink that will capture the attention and tastebuds of customers.

- 2 pumps Irish Cream syrup
  - Double espresso
  - Milk
  - 1 pump Speculoos syrup (for the cold foam)
  - 100ml Skimmed milk (for the cold foam)
1. Combine Irish Cream syrup and espresso in a cup
  2. Add steamed milk, stirring as you pour
  3. Top with Speculoos flavoured cold foam (see below)

## 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

## Cherry Bakewell Steamer (ve)

- 1 pump Cherry syrup
  - 1 pump Almond syrup
  - Steamed oat milk
1. Combine syrups in a cup
  2. Add steamed oat milk, stirring as you pour

Great for kids

Find hundreds of inspired recipes at [sweetbird.com](http://sweetbird.com)

## Red Velvet Hot Chocolate with Pink Cream

- 1 scoop Zuma Dark hot chocolate
  - 2 mini scoops Zuma Organic Beetroot powder
  - 15ml Raspberry purée
  - 500ml double cream
1. Add hot chocolate, 1 mini scoop beetroot and a splash of hot water to cup and mix into a paste
  2. Add the purée and stir in
  3. Top with steamed milk, stirring as you pour
  4. Mix 1 mini scoop beetroot (or more to taste) with cream
  5. Add to cream whipper and shake well then top hot chocolate with the whipped cream
  6. Finish with an extra dusting of beetroot



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

# Cold foaming the new cream!

Move aside cream! Cold foam delivers perfectly peaked, glossy cold foam; great 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...

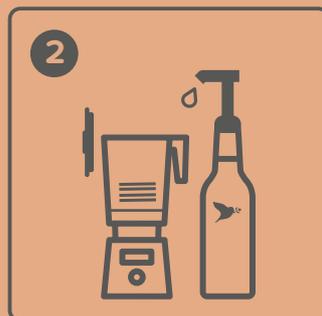
Ingredient	Amount to add
Sweetbird syrup	2 pumps (15ml)
Sweetbird smoothie	30ml
Sweetbird purée	2 pumps (30ml)
Zuma hot chocolate or cocoa	1/2 small (32cc) scoop
Zuma Matcha, Turmeric or Beetroot powder	1/2 mini (4cc) scoop

Create colourful foam with Pure Powders!

## How-to-make Cold Foam



1. Add 100ml (topping / coffee 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 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.