

*Flavour Focus:*

# Holiday cheer!

*It's the season for treating yourself and customers so if you fancy a hot drink go large, making sure there's whipped cream, toppings and why not a slice of cake? As a very profitable time of year be sure to include indulgent festive specials on your menu. For further inspiration read on as we've used our years of experience to create a collection of decadent drinks, guaranteed to boost sales over the holidays. Visit [sweetbird.com](http://sweetbird.com) for even more recipes at any time of year.*

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



*all recipes 12oz drinks*

## Winter wonderland

*These frozen festive frappés prove that cold drinks have a place on your winter menus. Getting creative with the drink names and going big on the toppings will make these drinks into Seasonal Specials rather than just a flavoured recipe and can be sold at a premium price.*

### Jingle Balls Mint Choc Frappé

- Ice + milk
- 1 scoop Chocolate frappé
- 2 pumps Mint syrup
- Whipped cream
- Golden Balls topping

### Coconut Snowball Frappé

- Ice + milk
- 1 scoop White chocolate frappé
- 2 pumps Coconut syrup
- Whipped cream

1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice to 1cm from the top, then add to blender
3. Add frappé and syrup, then blend until smooth
4. Finish with whipped cream and any toppings

[sweetbird.com](http://sweetbird.com)



Did you know? Our Gingerbread syrup is also available in sugar-free!

# Spoiled for Choice

Christmas is the time to add creative new hot chocolates to your menu. Our syrups work so well with Zuma hot chocolates you can mix and match your favourites to make the perfect combination. The cherry on top is composing a name that brings the flavours and season together. We have paired two together to get you started, and as for names, how about a festive chocolate orange hot chocolate or a delicious Eggnog snow ball? Let us know if you come up with any crackers!

## Syrup Hot Chocolate

GINGERBREAD (SF)

ORIGINAL

ORANGE

WHITE

TOFFEE NUT

DARK

EGGNOG

ORGANIC

## How to make

- 1 scoop of your hot chocolate of choice
- 2 pumps of the selected syrup
- Steamed milk

1. Add syrup hot chocolate and splash of hot water to cup and mix into a smooth paste
2. Top with steamed milk, stirring as you pour



(SF) Sugar-free

## Strawberry Blondie Loaded Hot Chocolate

- 1 scoop Zuma White hot chocolate
  - 2 pumps Strawberry purée (plus extra for drizzling)
  - Steamed milk
  - Whipped cream
  - Golden Balls
  - Fresh Strawberry
  - Optional extras; freeze dried strawberry pieces, strawberry macaroon
1. Add hot chocolate and splash of hot water to cup and mix into a smooth paste
  2. Add the purée and mix again
  3. Top with steamed milk, stirring as you pour
  4. Finish with whipped cream, drizzle of purée and pile on the toppings

## Berry Crumble Soothie™

- Raspberry & Blackcurrant smoothie
  - 2 pumps Sugar-free Gingerbread syrup
1. Pour 50ml smoothie into cup
  2. Add 2 pumps of syrup
  3. Top up with hot water and stir

## Hazelnut Mocha

- 2 pumps Hazelnut syrup
  - 1 scoop Zuma Original hot chocolate
  - Double espresso
  - Milk
  - Hot chocolate shaker, to dust
1. Combine syrup, hot chocolate and double espresso then mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour
  3. Dust with chocolate shaker

## Black Forest Hot Chocolate

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

## Cherry Bakewell Latte

- 2 pumps Cherry syrup
  - 1 pump Amaretto syrup
  - Double espresso
  - Steamed milk
1. Add syrups and espresso to a cup
  2. Top with steamed milk

## Christmas Pudding Hot Chocolate

- 1 pump Toffee Nut syrup
  - 1 pump Cinnamon syrup
  - 1 scoop Zuma Dark Hot Chocolate
  - Steamed milk
  - Whipped cream
  - Zuma Dark Chocolate sauce, to drizzle
  - Golden Balls
1. Combine the syrups, hot chocolate and a splash of hot water then mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour
  3. Top with whipped cream, drizzle with chocolate sauce and finish with Golden Balls



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



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