

Flavour Focus:

Easy Vegan

Vegan food and drink is now an essential part of any menu and your customers will thank you for introducing more vegan options to your menu. We pride ourselves on how many of our products are vegan approved. In the Sweetbird collection of 76 products, 70 are approved by The Vegan Society!

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



all recipes 12oz drinks

Surprisingly Vegan Frappés

Our ranges of syrups, smoothies and purées are completely vegan a fact we are so very proud of. However a little more surprisingly is that we have three products in our frappé range that are vegan too. Our Liquid Frappé Base, Vanilla Bean and Caffé Frappé are all approved by The Vegan Society.

Hazelnut Protein

Caffé Frappé (ve)

- Ice / oat milk
 - 1 scoop Caffé Frappé (ve)
 - 1 mini scoop Zuma Protein powder
 - 2 pumps sugar-free Hazelnut syrup
 - Vegan whipped cream
1. Fill cup with ice, level with the top of the cup
 2. Pour oat milk over ice
 3. Pour contents of cup into blender jug
 4. Add frappé, protein and syrup
 5. Put the lid on tightly then blend until smooth
 6. Top with vegan whipped cream

Salted Caramel

Steamer (ve)

- Salted Caramel Syrup
 - Vanilla Bean Frappé
 - Steamed oat milk
1. Add syrup, frappé powder and splash of hot water to cup and mix into a smooth paste
 2. Top up with steamed oat milk, stirring as you pour



Creating endless combinations of thick, smooth frappés is made easy with Sweetbird Liquid Frappé Base. Developed by the experts at Sweetbird the base blends perfectly with any number of Sweetbird products, from fruit filled purées and smoothies to the creative and classic flavours of Sweetbird syrups. The neutral base allows other ingredients to burst through while giving frappés a silky smooth consistency.

Millionaire's Shortbread Hot Chocolate (ve)

- 1 scoop Zuma Dark hot chocolate
 - 1 pump Caramel syrup
 - 1 pump Speculoos syrup
 - Steamed oat milk
 - Vegan whipped cream
 - Zuma Dark chocolate sauce, to drizzle
1. Put hot chocolate in a cup, add a splash of hot water and mix to a smooth paste
 2. Add syrup to cup
 3. Add steamed oat milk, stirring as you pour

Top Tip

Using our vegan products means you can easily change your current menu to a vegan friendly one by switching out your regular milk for Oat, Coconut, Almond or any of the other vegan alternatives.

Salted Caramel Beetroot Steamer (ve)

- 1 mini scoop Zuma Beetroot powder
 - 2 pumps Sugar-free Salted Caramel syrup
 - Steamed coconut milk
1. Combine the Beetroot powder and syrup with a splash of hot water in a cup
 2. Top up with steamed Coconut milk, stirring as you pour

Chocolate & Peanut Butter Milkshake (ve)

- Ice / almond milk
 - 2 pumps Peanut Butter syrup
 - ½ scoop Vanilla Bean frappé
 - ½ scoop Zuma Dark hot chocolate
1. Half fill cup with ice
 2. Fill cup with almond milk (1 cm below the top)
 3. Pour contents of cup into blender jug
 4. Add syrup, frappé and hot chocolate
 5. Put the lid on tightly then blend until smooth

Coconut & Chai Steamer (ve)

- 3 pumps Chai syrup
 - Coconut milk
1. Add syrup to cup
 2. Top up with steamed coconut milk, stirring as you pour

Peach & Turmeric Smoothie (ve)

- Ice
 - Peach smoothie
 - 1 mini scoop Zuma Turmeric Chai
1. Fill cup with ice, level with the top of the cup
 2. Pour water over ice to ½ full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of cup into blender jug
 5. Add turmeric
 6. Put the lid on tightly, blend until smooth

Coconut & Vanilla Matcha Latte (ve)

- 1 mini scoop Zuma Matcha
 - 3 pumps Sugar-free Vanilla syrup
 - Steamed coconut milk
1. Add matcha to cup with a splash of hot water and mix to a smooth paste
 2. Add syrup and stir again
 3. Top with steamed coconut milk and serve



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

Don't forget the
Smoothies and Purees!

Our range of smoothies and purees are all approved by The Vegan Society and can be easily used to add a myriad of different drinks to your menu.

How to use Smoothies

Fruit smoothies

1. Fill cup with ice, level to the top of the cup, then fill with water to ½ full
2. Pour smoothie over water and ice to the top
3. Pour contents of cup into blender jug
4. Put the lid on tightly, blend until smooth

Fruit Soothie™

1. Pour 50ml smoothie into cup
2. Top up with hot water then stir

How to use Purees

Soda

1. Add 2 pumps purée (or 4 pumps syrup to glass)
2. Fill to ¾ with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

Milkshakes

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



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