

Flavour Focus:

The perfect pairing

Valentines day is fast approaching and this is your chance to lift peoples spirits and make them feel the love, by adding some really special drinks to your menu. Be sure to include lots of fresh berry flavours and a show stopper hot chocolate is sure to bring in the love birds. We have included all the inspiration you need in this Flavour Focus which is packed with romantic recipes.

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

all recipes 12oz drinks

Matche made in heaven

Our syrups burst with flavour, not just adding sweetness to a drink. This means you can really delve into finding perfect combinations that bring drinks to life. Whether you want to find the best flavour to compliment your latest coffee or fancy mixing flavours into hot chocolates or frappés, Sweetbird syrups are up to the job. We encourage you to get adventurous and to get you started here are some of our flavour experts favourites.

Strawberry & Passionfruit Smoothie

- Ice
 - Strawberry smoothie
 - 2 pumps Passionfruit purée
1. Fill cup with ice, level with the top of the cup
 2. Pour water over ice to ⅓ full
 3. Pour smoothie over water and ice to 1 cm below top
 4. Pour contents of cup into blender jug
 5. Add purée
 6. Put the lid on tightly then blend until smooth

Almond Latte (ve)

- 2 pumps Almond syrup
 - Double espresso
 - Steamed almond milk
1. Combine the syrup and double espresso in a cup
 2. Top up with steamed milk, stirring as you pour

Red Velvet Hot Chocolate with Pink Cream

- 1 scoop Zuma Dark hot chocolate
 - 2 mini scoops Zuma Organic Beetroot powder
 - 1 pump 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

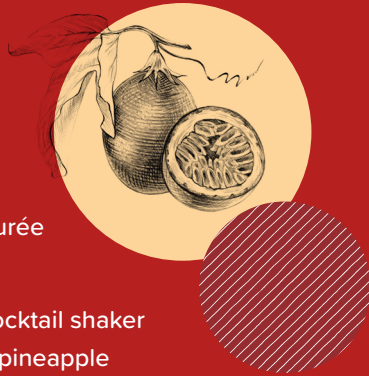
Feel the passion!

Cocktails and mocktails are a great way to take your service from day to night. This passionfruit based mocktail is the perfect way to start date night.

Passiontini

- Ice
- 1 pump Vanilla syrup
- 1 pump Lime syrup
- 2 pumps Passionfruit purée
- 50ml pineapple juice

1. Add handful of ice to cocktail shaker
2. Add syrups, purée and pineapple juice, then shake for 30 seconds
3. Strain into chilled coupe glass



The perfect Matcha

Make sure you offer something a little different for the more adventurous romantics. This combination of earthy matcha and sweet vanilla is sure to satisfy.

Matcha Steamer

- 2 pumps French Vanilla syrup
- 1 mini scoop Zuma Matcha
- Steamed milk

1. Add syrup, matcha and a splash of hot water to cup and mix into a paste
2. Top with steamed milk



Romantic Recipes

Strawberry Cheesecake Frappé

- Milk + ice
 - Strawberry smoothie
 - ½ scoop Vanilla Bean frappé
 - Digestive biscuit
1. Fill glass with ice, level to the top of the glass
 2. Pour smoothie over ice to ⅓ full
 3. Top with milk (to 1cm below the top)
 4. Pour contents of cup into blender jar and add the frappé and biscuit
 5. Put the lid on tightly and blend until smooth

Pink Lemonade

- 3 pumps Lemonade syrup
 - 2 pumps Raspberry purée
 - Sparkling water
 - Ice
1. Mix syrup and purée together in glass
 2. Fill to ¾ full with sparkling water
 3. Stir well and ice cubes to fill

Raspberry & Vanilla Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Iced Tea
 - 1 pump Sugar-free Vanilla syrup
 - Sparkling water
 - Ice
1. Combine the syrups in a cup
 2. Fill to ¾ with sparkling water
 3. Stir and add ice to fill

'Coconuts about you' Iced Coffee

- 2 pumps Coconut syrup
 - Double espresso
 - Coconut milk
 - Ice
1. Fill cup with ice then add espresso and syrup
 2. Top with coconut milk then pour into cocktail shaker
 3. Shake vigorously until well mixed
 4. Add fresh ice cubes to glass then strain the shaken coconut coffee over ice

Banana Chocolate Dipper

- 1 pump Banana purée
 - 1 scoop Zuma Thick hot chocolate
 - Mini marshmallows
 - 100ml milk
1. Add puree, hot chocolate and a splash of hot water to milk jug and mix into a paste
 2. Add the milk and whisk together
 3. Steam until thick
 4. Pour into a cup and top with mini marshmallows



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

