

Flavour Focus:

Step into Spring

The days are finally getting brighter and longer, so its time to start balancing your hot and cold drink offerings as we leave Winter and head towards Summer! Increase footfall and profits this month by adding some seasonal specials to your menu. With Mother's Day and St Patrick's Day offering the perfect opportunity to do this, and we have the recipes ready below.

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

All recipes 12oz drinks

Make Mother's Day Special

For Mother's Day, consider vibrant, sweet, fruit flavours or one of the more unique flavours you already stock. Use them to create a new recipe, or simply re-name a drink to catch your customers' eye, as a simple way to keep your menu up to date.

Strawberry Kiss Hot Chocolate

- 2 pumps Sugar-free Strawberry syrup
 - 1 scoop Zuma Dark hot chocolate
 - Steamed milk
 - Whipped cream
 - Triple Chocolate Crispies
1. Add hot chocolate and syrup to a glass with splash of hot water, then mix to a smooth paste
 2. Add steamed milk, stirring as you pour
 3. Top with cream and Triple Chocolate Crispies

Strawberry & Yogurt Smoothie

- Milk + ice
 - Strawberry smoothie
 - ½ scoop Yogurt frappé
1. Fill cup with ice, level with the top of the cup
 2. Pour over smoothie to ⅓ full
 3. Top with milk
 4. Pour contents of cup into blender jug
 5. Add the frappé powder
 6. Put the lid on tightly then blend until smooth

Mum's Honeycomb Latte

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



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Raspberry & Vanilla Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Iced Tea
 - 1 pump Sugar-free Vanilla syrup
 - Still/sparkling water
 - Ice
1. Add the syrups to a cup
 2. Fill up to $\frac{3}{4}$ full with water
 3. Stir and add ice to fill

Nutty Protein Hot Chocolate (ve)

- 2 mini scoops Zuma Protein powder
 - 1 scoop Zuma Dark hot chocolate
 - 1 pump Hazelnut syrup
 - Steamed soya milk
1. Mix Protein powder, hot chocolate and syrup with a splash of hot water in cup
 2. Add steamed milk, stirring as you pour

Peanut Butter Mocha

- Double espresso
 - 1 scoop Zuma Original Hot Chocolate
 - 2 pumps Peanut Butter syrup
 - Steamed Milk
 - Whipped cream
 - Toffee Crunch topping
1. Combine the espresso, hot chocolate and syrup in a cup, then mix to a smooth paste
 2. Top with steamed milk, stirring as you pour
 3. Finish with a sprinkle of Toffee Crunch

Rooibos Coconut Steamer (ve)

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



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

Rhubarb & Custard Frappé (ve)

- Ice
 - Sweetened soya milk
 - 2 pumps Rhubarb syrup
 - 1 scoop Vanilla Bean frappé
1. Fill cup with ice
 2. Pour milk over ice
 3. Pour contents of cup into blender jug
 4. Add the frappé and syrup
 5. Put the lid on tightly and blend until smooth

Strawberry & Passionfruit Smoothie (ve)

- Ice + water
 - Passionfruit smoothie
 - 2 pumps Sugar-free Strawberry syrup
1. Fill cup with ice
 2. Pour water over ice to $\frac{1}{3}$ full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of cup into blender jug
 5. Add the syrup
 6. Put the lid on tightly, then blend until smooth

Irish Cream Cappuccino with Gold Dust & Pot of Gold

- Double espresso
 - 2 pumps Irish Cream syrup
 - Steamed milk
 - Zuma Gold Dust shaker
 - Golden Balls topping
1. Add double espresso and syrup to cappuccino cup
 2. Top with foamed milk
 3. Serve with dusting of Gold Dust and shot glass of Golden Balls on the side

Perfect for
St Patrick's Day
March 17th!



Toppings add extra value, making drinks look premium for little effort. So bring your hot chocolates, mochas, frappés, milkshakes and more to life with these fabulous toppings.

