

*Flavour Focus:*

# Calling all Chocoholics

*Find everything you need to make a cracking Easter menu in this month's Flavour Focus. It's officially spring and Easter is just around the corner, soon we will be munching on Easter Eggs and the sun will be peeking through the April showers. What better flavour to celebrate at this time than chocolate. Perfect for ice cold milkshakes and frappés or an indulgent hot chocolate or mocha. Whatever the weather these drinks shine through and will satisfy even the most extreme chocoholics!*

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*All recipes 12oz drinks*

## Easter Treats

*Two recipes to add to your Easter menu that will be enjoyed all season long! These drinks aim to impress with delicious flavours and all the bells and whistles to ensure they strike an Instagram ready pose on the counter.*



### Hoppy Honeycomb Chocolate Milkshake

- Ice + milk
  - ½ scoop Zuma Chocolate frappé
  - 2 pumps Honeycomb syrup
  - Zuma Dark Chocolate sauce
  - Whipped cream
  - Chocolate bunny
1. Half fill cup with ice
  2. Pour milk over ice, leaving 1cm gap at top of cup
  3. Pour contents of cup into blender jug
  4. Add syrup and frappé
  5. Put the lid on tightly then blend until smooth
  6. Pour into cup, add whipped cream and sauce
  7. Add a chocolate bunny for an extra special Easter treat

### Easter Bunny Hot Chocolate

- 2 pumps Sugar-free Caramel syrup
  - 1 scoop Zuma Dark hot chocolate
  - Steamed milk
  - Whipped cream
  - Mini Rainbow Beans
  - Mini Marshmallows
  - Chocolate bunny
1. Add hot chocolate and syrup to cup
  2. Add a splash of hot water and mix into a smooth paste
  3. Add steamed milk, stirring as you pour
  4. Top with whipped cream, mini beans and marshmallows
  5. Add a chocolate bunny for an extra special Easter treat

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## Cinnamon Bun Latte

- Double espresso
  - 1 pump Cinnamon syrup
  - 1 pump French Vanilla syrup
  - Steamed milk
1. Combine double espresso and syrup in a cup
  2. Top with steamed milk

## Strawberry Sherbet Smoothie (ve)

- Ice + water
  - Strawberry smoothie
  - 2 pumps Lime syrup
1. Fill cup with ice, level with the top of the cup
  2. Pour water over ice to 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

## Chocoretto Iced Latte

- Double espresso
  - 1 pump Amaretto syrup
  - 1 pump Chocolate syrup
  - Milk + ice
1. Combine double espresso and syrup in a cup
  2. Top up with cold milk
  3. Add ice cubes to finish

## Chocolate & Cinnamon Frappé

- Milk + ice
  - 2 pumps Cinnamon syrup
  - 1 scoop Chocolate frappé
  - Whipped cream
  - Triple Chocolate Crispies
  - Zuma Gold Dust shaker
1. Fill glass with ice and top with milk (to 1cm below the top)
  2. Add to blender jar with frappé and syrup
  3. Put the lid on tightly and blend until smooth
  4. Pour into glass, add Triple Chocolate Crispies and gold dust

## Millionaire's Cappuccino

- 1 pump Caramel syrup
  - 1 pump Chocolate syrup
  - Double espresso
  - Foamed milk
1. Combine double espresso and syrups in a cup
  2. Top with foamed milk



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

# Summer Refreshment

*Sweetbird Iced Tea syrups are the quickest way to refresh your customers and your profits. Made with real tea extract, just 3 pumps mixed with sparkling water is all you need for a delightfully refreshing serve this summer.*

## Iced Tea Range

- Original
- Passionfruit Lemon
- Raspberry
- Sugar-free Raspberry
- Peach
- Sugar-free Peach
- Jasmine Lime
- Cucumber & Mint (Green)
- Watermelon (Green)

## How to make:



1. Add 3 pumps syrup to cup
2. Fill to 3/4 with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve



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