

Flavour Focus:

Ripe for the Picking

Fruits are a key ingredient to any Summer menu and knowing this we have recently increased our fruit syrup offering by adding our new Grenadine and Watermelon syrups. Take a look at our new syrups and a host of fruit focused recipes below. Adding drinks bursting with juicy fruits and sharp citrus tang has never been easier with our collection of Sweetbird smoothies, syrups and purées.

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All recipes 12oz drinks

make way for Watermelon

Customers are looking for experiences that remind them of scorching hot holidays in foreign climates. Which is why we have launched this flavourful syrup to help quench people's thirst for adventure. Ultra-refreshing and bursting with flavour it is the perfect summer star. Liven up your menu with watermelon granitas and sodas. This summer get transported away by the tropical fragrance and taste of our Watermelon syrup.

Watermelon & Raspberry iced tea

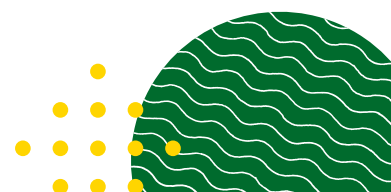
- 2 pumps Sugar-free Raspberry Iced Tea syrup
  - 2 pumps Watermelon syrup
  - Still/sparkling water
  - Ice
1. Add syrups to a glass
  2. Fill to ¾ with still or sparkling water
  3. Stir and add ice cubes to fill

Watermelon Granita

- 2 pumps Frappé & Granita base
  - 4 pumps Watermelon syrup
  - Chilled water + ice
1. Fill glass with ice
  2. Pour water over ice to ¾ full
  3. Pour into blender jug, add liquid base and syrup
  4. Blend on 14 second 'Granita / Medium milkshake' cycle

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Bring on the  
*Grenadine*



With its invigoratingly sharp tang, it's perfect for creating eye-catching mocktails, frozen granitas and refreshing smoothies. This vibrant syrup is made with classic pomegranate and real fruit juice. A deep red syrup with a lively flavour guaranteed to re-energise customers.

## Tropical Sunrise Mocktail

- 2 pumps Passionfruit purée
  - 2 pumps Grenadine syrup
  - Sparking water
  - Ice
  - Passionfruit and mint to garnish
1. Add purée to glass
  2. Half fill with sparking water then stir to mix
  3. Top with ice
  4. Add syrup on top (it will sink to the bottom)
  5. Garnish with halved passionfruit and mint

# A bumper Harvest

## Black Forest Mocha Frappé

- Ice + milk
  - 1 scoop Mocha frappé
  - 2 pumps Cherry syrup
  - Whipped cream
  - Zuma Dark chocolate sauce to drizzle
1. Fill cup with ice, level with the top of the cup
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add frappé powder and syrup
  5. Put the lid on tightly and blend until smooth
  6. Serve with whipped cream, and a drizzle of sauce

## Shirley Temple Mocktail

- Fresh lime and mint
  - Ice
  - 150ml Ginger ale
  - 2 pumps Grenadine syrup
  - Sparkling water
1. Squeeze ½ lime into the glass, add handful of mint and muddle
  2. Fill with ice, add ginger ale
  3. Add syrup then top with sparkling water
  4. Garnish with mint and lime, stir to drink



Click the play button next to a recipe to visit YouTube and watch the how-to-make video

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

## Strawberry Hot Chocolate

- 1 scoop Zuma Original hot chocolate
  - 2 pumps Sugar-free Strawberry syrup
  - Steamed milk
  - Whipped cream
  - Zuma Dark chocolate sauce
1. Combine hot chocolate with a splash of hot water
  2. Add syrup and mix to a smooth paste
  3. Top up with steamed milk, stirring as you pour
  4. Serve with whipped cream and drizzle with sauce

## Lemon Fluff Frappé

- Ice
  - 30ml Lemon smoothie
  - Milk
  - 1 scoop of Yogurt frappé
1. Fill cup with ice, level with the top of the cup
  2. Pour smoothie over ice and fill with milk (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add frappé powder
  5. Put the lid on tightly, blend until smooth

## Peach & Yogurt Smoothie

- Ice + milk
  - 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. Fill up with milk to 1cm below the top
  4. Pour contents of cup into blender jug
  5. Add frappé
  6. Put the lid on tightly then blend until smooth