

Flavour Focus:

Best of British

We are so proud that all our Sweetbird syrups are made in Bristol and equally proud to use British sugar for all of them - apart from our cane sugar and sugar-free syrups! This month we celebrate some classic British flavours, from rhubarb to English toffee. As always we keep you up to date with the latest flavour trends and any special dates coming up this month. Celebrate them with a special new drink for the month to help drive footfall through your doors.

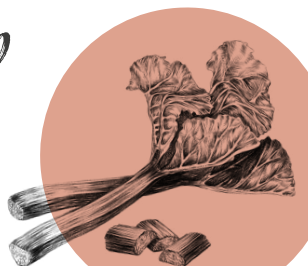
Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.



All recipes 12oz drinks

Return of Rhubarb

Quintessentially British, Rhubarb has become a staple for all seasons as its unique flavour adds something special to hot or cold drinks.



Rhubarb Lemonade (ve)

- Lemon smoothie
 - 2 pumps Rhubarb syrup
 - Still/sparkling water
 - Ice
1. Fill glass to $\frac{1}{3}$ with lemon smoothie
 2. Add syrup
 3. Add still or sparkling water to $\frac{3}{4}$ full and stir
 4. Add ice cubes to fill and serve

Rhubarb Granita (ve)

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



The wonderful taste from the English countryside, Sweetbird's Rhubarb syrup is made in Bristol using British sugar and real rhubarb juice. Perfect for adding some delicious flavour and pink colour to your drinks. Try the two vegan cold options here for a perfectly balanced sharp & sweet sip on a hot summer's day.

Fit for a Queen

Our Queen will be turning 96 this year on June 12th and what better way to celebrate than introducing a drink to your menu to mark the very special occasion!

HRH's Strawberry & 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 top
 4. Pour contents of cup into blender jug
 5. Add frappé
 6. Put the lid on tightly then blend until smooth

English Toffee Espresso Frappé

- Ice + milk
 - Single espresso
 - 2 pumps English Toffee syrup
 - 1 scoop Vanilla frappé
 - Whipped cream (optional)
1. Fill glass with ice
 2. Add espresso over ice, then top with milk (to 1cm below the top)
 3. Add contents of glass to blender jar with the frappé and syrup
 4. Put the lid on tightly and blend until smooth
 5. Pour into glass and finish with a swirl of whipped cream (optional)

The perfect treat for Father's Day on Sunday 20th June!



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

Raspberry & Coconut Frappé

- Ice
 - Coconut milk
 - 2 pumps Raspberry syrup
 - 1 scoop Vanilla Bean frappé
 - Whipped cream
 - Raspberry purée to drizzle
 - Mini Rainbow Beans
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, a drizzle of purée and a sprinkling of beans

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

Stay on trend

Here at Sweetbird we stay up to date with the latest trends and industry developments so that you don't have to. This season we have noticed the return of a sunny day classic. Peach Iced Tea is featuring on some of the largest coffee chain menus, so expect there to be high demand for it this summer. Rest assured we have you covered with our delicious Peach Iced Tea syrup made with real fruit juice and black tea extract and also comes in sugar-free to ensure all customers can enjoy this refreshing tippie.

Easy as one, two, tea!

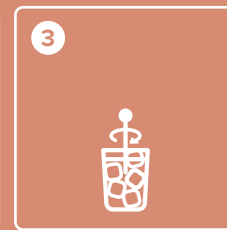
Iced Tea 12oz / 355ml glass



1. Add 3 pumps of syrup to cup



2. Fill to ¾ with still / sparkling water



3. Stir and add ice cubes to fill

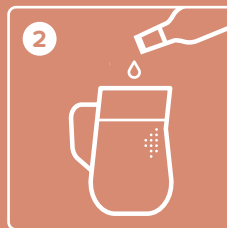


4. Garnish and serve

Iced Tea Pitcher 35oz / 1000ml jug



1. Add 12 pumps of syrup to 1ltr jug or water dispenser



2. Fill to just below 1ltr mark with still/ sparkling water



3. Stir and add ice cubes to fill



4. Add fruit garnish and serve on counter