

Flavour Focus:

Tropical state of Mind

Sunshine and warm weather pair perfectly with cold drinks and tropical flavours. So take your customers on a trip to the Caribbean, Hawaii, Jamaica, and other tropical islands. With flavours like Coconut, Mango, Watermelon, Peach and many more. Parched customers will be gasping for ice cold, refreshing drinks with exotic flavours. To make sure you are menu ready our flavour experts have put together some delicious flavours in drinks that appeal to customers' eyes as much as their tastebuds. Check out the cold foam section at the bottom of page two for a guide on how to create perfectly peaked, glossy cold foam; great for cold coffees/Dalgona's or as a lighter alternative to whipped cream.

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All recipes 12oz drinks

Smooth Moves



Bright, ice cold smoothies are the ideal drink to refresh and revitalise. With seven flavours to choose from, Sweetbird smoothie range has something for everyone. Create quick, profitable drinks with only our smoothie mix, ice and water. Or if you are feeling adventurous, try adding two pumps of Sweetbird syrup for your own spin on a tropical favourite.

Mango & Passionfruit Smoothie

- Ice + water
 - Mango & Passionfruit Smoothie
1. Fill glass with ice, level with the top of the glass
 2. Pour water over ice to 1/3 full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of glass into blender jug
 5. Put the lid on tightly, then blend until smooth

Strawberry & Peach Smoothie

- Ice + water
 - Peach Smoothie
 - 2 pumps Sugar-free Strawberry syrup
1. Fill glass with ice, level with the top of the glass
 2. Pour water over ice to 1/3 full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of glass into blender jug
 5. Add the syrup
 6. Put the lid on tightly, then blend until smooth

Banana Milkshake

- Ice + milk
 - 2 pumps Banana purée
 - ½ scoop Vanilla Bean frappé
1. Half fill glass with ice
 2. Fill glass with milk (to 1 cm below the top)
 3. Pour contents of glass into blender jug
 4. Add purée and frappé powder
 5. Put the lid on tightly then blend until smooth

Passion Cooler (ve)

- 2 pumps Passionfruit purée
 - Crushed ice + soda water
 - Fresh mint leaves
1. Add purée and handful of mint leaves to glass
 2. Top to ¾ full with soda and stir well
 3. Fill glass with crushed ice, stir again
 4. Add mint sprig to garnish and serve

Rhubarb Lemonade

- 4 pumps Lemonade syrup
 - 2 pumps Rhubarb syrup
 - Still or sparkling water
 - Ice
1. Add syrups to glass
 2. Fill to ¾ with still or sparkling water
 3. Stir and add ice cubes to fill

Spiced Mango Lassi

- Ice + milk
 - Mango smoothie
 - 1 scoop Yogurt frappé
 - 1 mini scoop Zuma Turmeric powder
1. Fill glass with ice, level to the top of the glass
 2. Pour smoothie over ice to ½ full
 3. Fill glass with milk (to 1cm below top)
 4. Pour glass into blender jug
 5. Add frappé and Turmeric powder
 6. Put the lid on, blend until smooth

Chocolate Coconut Cold Foam frappé

- Ice + milk
 - 1 scoop Chocolate frappé
 - 2 pumps Coconut syrup
 - 150ml skimmed milk (for cold foam)
 - 2 pumps Chocolate syrup (for cold foam)
 - Mint sprig (optional)
1. Fill glass with ice, then top with milk over ice (to 1cm below the top)
 2. Add contents to blender jug with frappé and Coconut syrup and blend until smooth
 3. Blend milk and chocolate syrup in Blendtec Cold Foam jar on 'small milkshake' setting
 4. Pour frappé into glass, top with cold foam and garnish with mint sprig



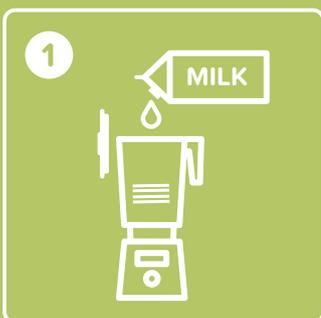
Click the play button next to a recipe to visit YouTube and watch the how-to-make video

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Cold Foam Party

Ingredient	Amount to add
Sweetbird syrup	2 pumps (15ml)
Sweetbird smoothie or purée	2 pumps (30ml)
Zuma Pure Plant powder	½ mini (4cc) scoop

How-to-make Cold Foam



1. Add 150ml (topping / coffee freddo) - 200ml (12oz drink)* cold skimmed milk to Blendtec Cold Foam jar



2. Add ingredients to flavour (optional - see table above)



3. Blend on 'small milkshake' setting on Blendtec blender for 18 seconds



4. Pour into glass to serve or use as a topping on made drinks

*As a guide, some recipes may vary. Be sure to always use enough milk to cover the flat round blade in the jar.

The science

blendtec
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Blendtec have developed their Cold Foam jar to allow you to create silky smooth cold foam (the chilled equivalent to cappuccino foam) at the touch of a button.

During the 18 second 'small milkshake' blend cycle, the Cold Foam jar performs 2 main functions:

1. Produces air that is dispersed within the milk during a liquid or aqueous phase, known as an "in air interface"
2. Unfolds water soluble proteins within the milk, which bond to each other and stabilise the air produced within bubble walls, causing the milk to foam



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