

Flavour Focus:

Going totally Nuts

Fantastically nutty, yet nut free! Our flavour specialists have developed an incredible array of nut flavoured syrups that are suitable for people with nut allergies and still irresistibly nutty. Hot or cold, coffee and nut flavours are a match made in heaven. Flavours have been added to coffee almost since the day it was discovered, with nuts being the foremost. Get your nutty recipes ready for the change from summer to autumn by offering cold nut frappés, milkshakes and iced coffees that can easily transition into delicious nut lattes, hot chocolates and mochas as the temperatures change.*

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



All recipes 12oz drinks

All hail Hazelnut

Coffee Hazelnut Malt-shake

- Oat milk + ice
 - Double espresso
 - 2 pumps Hazelnut syrup
 - ½ scoop Chocolate frappé
 - 1 scoop Zuma Protein powder
1. Half fill cup with ice
 2. Add double espresso
 3. Fill cup with milk (to 1cm below the top)
 4. Pour contents of cup into blender jug
 5. Add syrup, and powders
 6. Put lid on tightly and blend until smooth

Fruit & Nut Mocha

- 1 scoop Zuma Dark Hot Chocolate
 - Double espresso
 - 1 pump Hazelnut syrup
 - 1 pump Raspberry syrup
 - Steamed milk
1. Combine the hot chocolate with a splash of water in a cup, then mix to a smooth paste
 2. Add double espresso, syrup and stir
 3. Top with steamed milk stirring as you pour

Hazelnut works perfectly with coffee to complement its flavours. While the Alpine monks of the past crushed up whole hazelnuts and added this to their ground coffee to flavour the drink during brewing Sweetbird has a slightly easier solution to get your perfect hazelnut hit. Just two pumps to any drink to add the sweet taste and nutty aroma of hazelnuts. Add almond syrup to the mix for praline recipes.



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

** All our syrups are nut free and made at a nut free site. However, we cannot vouch for the drinks that are made with our syrups as they may introduce other products that contain nuts in the process of making them.*



Almond Latte

- 2 pumps Almond syrup
 - Double espresso
 - Steamed milk
1. Combine syrup and espresso in a cup
 2. Top up with steamed milk, stirring as you pour

Cherry Bakewell Steamer (ve)

- 1 pump Cherry syrup
 - 1 pump Almond syrup
 - Steamed oat milk
1. Combine syrups in a cup
 2. Add steamed oat milk, stirring as you pour

Praline White Hot Chocolate

- 1 scoop Zuma White Hot Chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
 - Zuma Gold Dust
1. Combine the hot chocolate with a splash of water in a cup, then mix to a smooth paste
 2. Add syrup and stir
 3. Top with steamed milk stirring as you pour
 4. Finish with a dusting of gold dust

Coconut Mocha (ve)



- 1 scoop Zuma Original hot chocolate
 - Double espresso
 - 2 pumps Coconut syrup
 - Steamed oat milk
1. Combine hot chocolate with espresso
 2. Add syrup then mix to a smooth paste
 3. Add steamed milk, stirring as you pour

Peanut Butter & Toffee Milkshake

- Ice
 - Double espresso
 - 2 pumps English Toffee syrup
 - Milk
1. Add ice to cup to 1/3 full
 2. Pour double espresso and syrup over ice
 3. Top with milk
 4. Stir and serve



Honourable mention...

Whilst coconut may not actually be a nut (technically it's a drupe) we still want to take this opportunity to showcase our coconut syrup which contains real coconut and is delicious in hot chocolates, frappés and paired with confectionery flavours.

Find hundreds of inspired recipes at sweetbird.com

The Fantastic Four

Nut flavours and coffee compliment each other so well, and in the peaks of summer sunshine, an iced nutty coffee can be just the thing. The process is simple and you can easily offer one of our top four nut syrups depending on whether customers fancy something classic or a more delectable sweet treat.

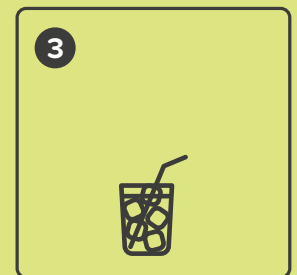
Nutty Iced Coffee 12 oz / 355 ml drink



1. Add two ice cubes to cup, then add double espresso over ice. Add any of the below syrups and stir



2. Top to 3/4 full with milk



3. Add ice cubes to fill and serve

