



SWEETBIRD®

BRISTOL ENGLAND

# Botanicals

RECIPE COLLECTION



## ROSE RECIPES

### WHITE CHOCOLATE & ROSE FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White Chocolate frappé
- 2 pumps Sweetbird Rose syrup

1. Fill glass with ice, level to the top of the glass
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of glass into blender jug
  4. Add frappé powder and syrup
  5. Put the lid on tightly then blend until smooth
- \* This also works well with Sweetbird Chocolate frappé

### TURKISH DELIGHT MILKSHAKE WITH ROSE COLD FOAM (V)

- Ice
- Milk
- 2 pumps Sweetbird Rose syrup
- ½ scoop Sweetbird Chocolate frappé

1. Half fill glass with ice
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of glass into blender jug
4. Add 2 pumps syrup and ½ scoop frappé
5. Put the lid on tightly then blend until smooth

#### For cold foam:

- 150ml cold skimmed milk
- 1 pump Sweetbird Rose syrup

1. Pour skimmed milk into a Blendtec cold foam jar
2. Add syrup
3. Blend on 'small milkshake' setting for 18 seconds
4. Pour foam onto hot chocolate then dust with chocolate

### ROSE, POMEGRANATE & RASPBERRY FROZEN LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Raspberry & Pomegranate Lemonade
- Water

1. Fill glass to 2/3 with ice
2. Add syrup to glass
3. Top up with water
4. Pour contents of glass into blender jug
5. Put the lid on tightly then blend until smooth

### ROSE PINK LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Lemonade syrup
- Still/sparkling water

1. Add ice and syrup to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### ROSE SODA (VE)

- Ice
- 3 pumps Sweetbird Rose syrup
- Sparkling water

1. Add syrup and ice to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### ROSE & WATERMELON ICED GREEN TEA (VE)

- Ice
- 2 pumps Sweetbird Watermelon Iced Green Tea syrup
- 2 pumps Sweetbird Rose syrup
- Still water

1. Add ice and syrups to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### ROSE MOCHA (VE)

- Single espresso
- 1 scoop Zuma Fair Trade Dark hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk

1. Combine the espresso, hot chocolate and syrup in a cup
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour

### MANGO & PASSIONFRUIT 'FALOODA' SOOTHIE™ (VE)

- Sweetbird Mango & Passionfruit smoothie
- 2 pumps Sweetbird Rose syrup
- Hot water

1. Pour 50ml smoothie into cup
2. Add syrup
3. Top up with hot water then stir

### VANILLA & ROSE HAPPÉ (VE)

- ½ scoop Sweetbird Vanilla frappé
- 2 pumps Sweetbird Rose syrup
- Steamed milk

1. Mix frappé powder with a splash of hot water in a cup
2. Add syrup
3. Top with steamed milk, stirring as you pour

### ROSE BUD EARL GREY TEA LATTE (VE)

- Earl Grey Tea
- 1 pump Sweetbird Vanilla syrup
- 2 pumps Sweetbird Rose syrup
- Milk

1. Brew tea for 3-5 mins in half a cup of hot water
2. Remove bag and add syrups
3. Add milk, stirring as you pour

### SPICED ROSE LATTE (VE)

- Double espresso
- 1 scoop Zuma Spiced Chai
- 2 pumps Sweetbird Rose syrup
- Steamed milk

1. Combine the espresso and chai with syrup in the cup and mix to a smooth paste
2. Top up with steamed milk, stirring as you pour

### HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with rose flavoured whipped cream or cold foam then dust with chocolate

### TURKISH DELIGHT HOT CHOCOLATE WITH ROSE CREAM OR COLD FOAM (V)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk

#### For cream (10 servings):

- 500ml whipping cream
- 15 pumps of Sweetbird Rose syrup

1. Add ingredients to whipped-cream dispenser
2. Add the whipped-cream charges and shake dispenser well
3. Leave dispenser on its side for 10 seconds
4. Then top the drink with cream and dust with chocolate

### ROSE WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk

## GARDEN MINT RECIPES

### STRAWBERRY & GARDEN MINT SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Strawberry smoothie
- 2 pumps Sweetbird Garden Mint syrup

1. Fill glass with ice, level with the top of the glass
2. Pour water over ice to ⅓ full
3. Pour smoothie over water and ice to the top
4. Add syrup
5. Pour contents of glass into blender jug
6. Put the lid on tightly, blend until smooth

### WHITE CHOCOLATE & GARDEN MINT FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White Chocolate frappé\*
- 2 pumps Sweetbird Garden Mint syrup

1. Fill glass with ice, level to the top of the glass
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of glass into blender jug
  4. Add frappé powder and syrup
  5. Put the lid on tightly then blend until smooth
- \* This also works well with Sweetbird Chocolate frappé

### FROZEN CHERRY & GARDEN MINT GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Liquid Frappé & Granita base
- 2 pumps Sweetbird Garden Mint syrup
- 1 pump Sweetbird Cherry syrup

1. Overfill glass with Ice
2. Pour water over ice to ½ full
3. Pour into blender jug, add liquid base and syrups
4. Blend on 14 seconds 'Granita / Medium milkshake' cycle

### JASMINE LIME & GARDEN MINT ICED TEA (VE)

- 2 pumps Sweetbird Jasmine & Lime Iced Tea syrup
- 2 pumps Sweetbird Garden Mint syrup
- Still water
- Ice

1. Add syrup and ice to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### GARDEN MINT LEMONADE (VE)

- 2 pumps Sweetbird Garden Mint syrup
- 2 pumps Sweetbird Lemonade syrup
- Ice
- Still/sparkling water

1. Add syrup and ice to a glass
2. Fill with still or sparkling water
3. Stir well
4. Garnish and serve

### ROSE & GARDEN MINT SPARKLER (VE)

- Ice
- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Garden Mint syrup
- Sparkling water

1. Add ice and syrup to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### PASSIONFRUIT & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 1 pump of Passionfruit puree
- Ice
- Sparkling water

1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz highball glass.
2. Add syrup (and puree where applicable) and top glass with ice.
3. Add sparkling water and stir well with long bar spoon.
4. Garnish with lime wheel, sprig of mint and straw.

### GARDEN MINT MOCHA (VE)

- Single espresso
- 1 scoop Zuma Fairtrade Dark hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

1. Combine the espresso, hot chocolate and syrup in a cup
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour

### STRAWBERRY & MINT SOOTHIE™ (VE)

- Sweetbird Strawberry Smoothie
- 3 pumps Sweetbird Garden Mint syrup
- Hot water

1. Pour 50ml smoothie into cup
2. Add syrup
3. Top up with hot water then stir

### MINTY COFFEE (VE)

- Double espresso
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

1. Combine the espresso and syrup in a cup
2. Top up with steamed milk, stirring as you pour

### VANILLA & MINT HAPPÉ (VE)

- ⅓ scoop Sweetbird Vanilla frappé
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

1. Mix frappé powder with a splash of hot water in a cup
2. Add syrup
3. Top with steamed milk, stirring as you pour

### MINTY MATCHA STEAMER (VE)

- 1 mini scoop Zuma Matcha
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

1. Add matcha to a splash of cold water and whisk vigorously
2. Add syrup
3. Top with steamed milk, stirring as you pour

### HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste
3. Add steamed milk, stirring as you pour

### GARDEN MINT HOT CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

### GARDEN MINT WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

### AFTER DINNER MINT DIPPING CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

1. Pour 100ml milk into steaming pitcher, add hot chocolate and syrup and whisk well
2. Heat using a steam wand until it thickens
3. Pour and serve

## HIBISCUS RECIPES

### WHITE CHOCOLATE & HIBISCUS FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White Chocolate frappé
- 2 pumps Sweetbird Rose syrup

1. Fill glass with ice, level to the top of the glass
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of glass into blender jug
4. Add frappé powder and syrup
5. Put the lid on tightly then blend until smooth

### HIBISCUS & VANILLA MILKSHAKE (VE)

- Ice
- Milk
- 4 pumps Sweetbird Hibiscus syrup
- ½ scoop Sweetbird Chocolate frappé

1. Half fill glass with ice
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of glass into blender jug
4. Add 2 pumps syrup and ½ scoop frappé
5. Put the lid on tightly then blend until smooth

### HIBISCUS ICED WHITE CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Hibiscus syrup
- Ice
- Milk

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste

1. Fill glass with ice
2. Pour milk over ice (to 1cm below the top)
3. Stir well
4. Garnish and serve

### HIBISCUS LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup
- 2 pumps Sweetbird Lemonade syrup
- Still/sparkling water

1. Add ice and syrup to a glass
1. Fill with still water
2. Stir well
3. Garnish and serve

### HIBISCUS CRAFT SODA (VE)

- Ice
- 3 pumps Sweetbird Hibiscus syrup
- Sparkling water

1. Add syrup and ice to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### HIBISCUS & LIME CRAFT SODA (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup
- 1 pump Sweetbird Lime syrup
- Sparkling water

1. Add syrups and ice to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### HIBISCUS & RASPBERRY ICED TEA (VE)

- Ice
- 2 pumps Sweetbird Raspberry Iced Tea syrup
- 2 pumps Sweetbird Hibiscus syrup
- Still water

1. Add ice and syrups to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### HIBISCUS GINGER ALE (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup
- Ginger ale

1. Add syrup and ice to a glass
2. Fill with ginger ales
3. Stir well
4. Garnish and serve

### HIBISCUS FROZEN LEMONADE GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Hibiscus syrup
- 2 pumps Sweetbird Lemonade
- 2 pumps Sweetbird Liquid Frappé & Granita base

1. Overfill glass with ice
2. Pour water over ice to ½ full
3. Pour into blender jug, add liquid base and syrups
4. Blend on 14 seconds ‘Granita / Medium milkshake’ cycle

### STRAWBERRY & HIBISCUS SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Strawberry smoothie
- 2 pumps Sweetbird Hibiscus syrup

1. Fill glass with ice, level with the top of the glass
2. Pour water over ice to ⅓ full
3. Pour smoothie over water and ice to the top
4. Add syrup
5. Pour contents of glass into blender jug
6. Put the lid on tightly, blend until smooth

### SPICED HIBISCUS CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 1 or 2 pumps Sweetbird Hibiscus syrup
- Steamed milk

1. Combine the chai with a splash of hot water and syrup in the cup and mix to a smooth paste
2. Top up with steamed milk, stirring as you pour

### VANILLA & HIBISCUS CHAI (VE)

- 1 scoop Zuma Vanilla Chai
- 1 or 2 pumps Sweetbird Hibiscus syrup
- Steamed milk

1. Combine the chai with a splash of hot water and syrup in the cup and mix to a smooth paste
2. Top up with steamed milk, stirring as you pour

### HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream or cold foam then dust with chocolate

### HIBISCUS HOT CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Hibiscus syrup
- Steamed milk

### HIBISCUS WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Hibiscus syrup
- Steamed milk

## GINGER RECIPES

### LEMON & GINGER SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Lemon smoothie
- 2 pumps Sweetbird Ginger syrup

1. Fill glass with ice, level with the top of the glass
2. Pour water over ice to ⅓ full
3. Pour smoothie over water and ice to the top
4. Add syrup
5. Pour contents of glass into blender jug
6. Put the lid on tightly, blend until smooth

### WHITE CHOCOLATE & GINGER FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White chocolate frappé\*
- 2 pumps Sweetbird Ginger syrup

1. Fill glass with ice, level to the top of the glass
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of glass into blender jug
  4. Add frappé powder and syrup
  5. Put the lid on tightly then blend until smooth
- \* This also works well with Chocolate frappé

### FROZEN GINGER GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Frappé & Granita base
- 3 pumps Sweetbird Ginger syrup

1. Overfill glass with ice
2. Pour water over ice to ½ full
3. Pour into blender jug, add liquid base and syrups
4. Blend on 14 seconds ‘Granita / Medium milkshake’ cycle

### GINGER LEMONADE (VE)

- 3 pumps Sweetbird Ginger syrup
- 2 pumps Sweetbird Lemonade syrup
- Ice
- Still/sparkling water

1. Add syrup and ice to a glass
2. Fill with still or sparkling water
3. Stir well
4. Garnish and serve

### GINGER SODA (VE)

- 3 pumps Sweetbird Ginger syrup
- Ice
- Sparkling water

1. Add syrup and ice to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### GINGER ICED TEA (VE)

- 3 pumps Sweetbird Iced Tea syrup
- 2 pumps Sweetbird Ginger syrup
- Ice
- Still water

1. Add syrup and ice to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### GINGER & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 2 pumps of Ginger syrup
- Sparkling water
- Ice

1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz highball glass.
2. Add syrup (and puree where applicable) and top glass with ice.
3. Add sparkling water and stir well with long bar spoon.
4. Garnish with lime wheel, sprig of mint and straw.

### SPICED GINGER APPLE STEAMER (VE)

- Apple juice
- 2 pumps Sweetbird Ginger syrup
- 2 pumps Sweetbird Cinnamon syrup

1. Fill 12oz cup with apple juice, leaving 1cm at the top
2. Pour into steamer jug and add syrup
3. Heat on a steam wand until hot

### VANILLA & GINGER CHAI (VE)

- ½ scoop Zuma Vanilla Chai
- 3 pumps Sweetbird Ginger syrup
- Steamed milk

1. Add chai powder and syrup into cup
2. Fill ⅓ with hot water and mix into a smooth paste
3. Top up with steamed milk

### LEMON & GINGER SOOTHIE TM (VE)

- Sweetbird Lemon Smoothie
- 3 pumps Sweetbird Ginger syrup
- Hot water

1. Pour 50ml smoothie into cup
2. Add syrup
3. Top up with hot water then stir

### HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste
3. Add steamed milk, stirring as you pour

### GINGER HOT CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Ginger syrup
- Steamed milk

### GINGER WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 3 pumps Sweetbird Ginger syrup
- Steamed milk

### FIERY TOFFEE NUT HOT CHOCOLATE (VE)

- 1 scoop Zuma Dark hot chocolate
- 1 pump Sweetbird Ginger syrup
- 1 pump Sweetbird Toffee Nut syrup
- Steamed milk

### SPICED ORANGE WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 1 pump Sweetbird Ginger syrup
- 1 pump Sweetbird Orange syrup
- Steamed milk

### SPICED TOFFEE HAPPÉ (V)

- ⅓ scoop Sweetbird Sticky Toffee frappé
- 2 pumps Sweetbird Ginger syrup
- Milk

1. Mix frappé powder with a splash of hot water in a cup
2. Add syrup
3. Top with steamed milk, stirring as you pour