



SWEETBIRD

BRISTOL ENGLAND

Popcorn Recipes



Looking for inspiration for Sweetbird Popcorn syrup and easy ways to add the on-trend syrup to your menu? Look no further!

Remember to share the new drinks on social to entice customers!

POPCORN LATTE (VE)

- Double espresso
 - 2 pumps Popcorn syrup
 - Steamed milk (of your choice)
1. Combine espresso and syrup in a cup.
 2. Top up with milk, stirring as you pour.

POPCORN HOT CHOCOLATES*

- 1 scoop Zuma White, Dominican Republic Single Origin or Original hot chocolate
 - 2 pumps Popcorn syrup
 - Steamed milk (of your choice)
1. Combine hot chocolate and syrup in a cup with a splash of hot water.
 2. Mix to a smooth paste.
 3. Top with steamed milk, stirring as you pour.

*Zuma White (v), Dominican Republic Single Origin (ve), Original (ve)

POPCORN MOCHA (VE)

- Double espresso
 - 1 scoop Zuma Dark hot chocolate
 - 2 pumps Popcorn syrup
 - Steamed milk (of your choice)
1. Combine espresso, hot chocolate and syrup in a cup.
 2. Mix to a smooth paste.
 3. Top with steamed milk, stirring as you pour.

POPCORN CHAI (VE)

- 1 scoop Zuma Vanilla chai
 - 2 pumps Popcorn syrup
 - Steamed milk (of your choice)
1. Combine chai and syrup in the cup.
 2. Fill 1/3 with hot water then mix to a smooth paste.
 3. Top with steamed milk, stirring as you pour.

POPCORN FLUFF (V)

- 200ml skimmed milk
 - 1 pump Popcorn syrup
1. Put the skimmed milk in a Blendtec cold foam jar with syrup and blend on 'small milkshake' setting for 18 seconds.
 2. Pour cold foam over your creation or on its own.

ICED LATTE OR AMERICANO WITH POPCORN COLD FOAM (V)

- Ice
 - Double espresso
 - Milk (of your choice)
- For Cold Foam:
- 150ml skimmed milk
 - 1 pump Popcorn syrup
1. Add ice to glass to 1/3 full.
 2. Pour double espresso over ice.
 3. Top with milk or water and stir.
 4. Follow cold foam instructions on Fluff recipe above.

POPCORN CARAMEL MILKSHAKE (VE)

- Ice / milk (of your choice)
 - 1/2 scoop Vanilla frappé
 - 2 pumps Popcorn syrup
 - 1 pump Zuma Caramel sauce
 - Whipped cream, caramel sauce & popcorn to top
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 syrup and frappé.
 5. Put the lid on tightly then blend until smooth.
 6. Top with whipped cream, a drizzle of caramel sauce and a handful of popcorn.

POPCORN FRAPPÉS*

- Choose from 1 scoop Sticky Toffee, Vanilla Frappé, Chocolate, Caffé as your base.
 - Ice / milk (of your choice)
 - 3 pumps Popcorn syrup
 - Whipped cream
 - Cinnamon to dust
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 and syrup.
 5. Put the lid on tightly then blend until smooth.
 6. Top with whipped cream and popcorn.

*Sweetbird Chocolate (v), Sticky Toffee (v), Vanilla (ve), Caffé (ve)

POPCORN ICED CHOCOLATE MILK (VE)

- 1 scoop Zuma Original hot chocolate
 - 2 pumps Popcorn syrup
 - Milk (of your choice)
1. Combine hot chocolate and a splash of hot water in a cup.
 2. Mix to a smooth paste.
 3. Add syrup and ice cubes
 4. Top with milk, stirring as you pour.

POPCORN STEAMER (VE)

- 2 pumps Popcorn syrup
 - Steamed milk (of your choice)
1. Add syrup to a cup
 2. Top up with steamed milk.



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All recipes are for 12oz drinks. Drinks marked with (ve) are made with products approved by The Vegan Society so choose non-dairy alternatives for vegan friendly serves.



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