



SWEETBIRD®

BRISTOL ENGLAND



Praline
~ Creative Syrup ~


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Praline

Creative syrup

Indulge in the rich, nutty charm of Sweetbird Praline Syrup— a luxurious addition to your syrup collection that promises to transform your everyday drinks into gourmet delights. With each sip, you'll be swept away into a world of rich, velvety indulgence that's perfect during any season.

Tasting Notes

The new syrup by Sweetbird captures the essence of praline, evoking the comforting sweetness of this popular confectionery. The taste begins with the deep, caramelized notes of rich toffee, which envelop taste buds in a smooth, buttery sweetness. This is complemented by the creamy undertones of nougat, adding a soft, mellow depth with hints of honey and vanilla.

As the flavour develops, the roasted nut notes emerge, imparting a warm, toasty character that perfectly balances the initial sweetness. This is followed by a finish of sweet, creamy almond marzipan, leaving a delicate, nutty richness on the palate.

One syrup, endless creations

Whether looking to elevate a morning coffee or mocha, add a gourmet twist to hot chocolate, or liven up milkshakes and frappés, this syrup is the ideal companion. Sweetbird Praline syrup is the perfect partner for the growing trend for iced coffees and chocolates too. Approved by The Vegan Society it pairs well with all milks.

Visit sweetbird.com for Sweetbird Praline syrup recipes and promotional material.

- Made in Bristol, UK
- One bottle makes 62 12oz drinks
- Use in hot and cold drinks
- Free from artificial colours, flavours and preservatives
- 100% Post-consumer recycled bottle
- Registered with The Vegan Society



How to make a Praline Hot Chocolate



Add 1 scoop Zuma Hot Chocolate to cup



Add a splash of hot water and 2 pumps of Praline syrup then mix into paste. *Switch out the hot water for an espresso here to make it a mocha.*

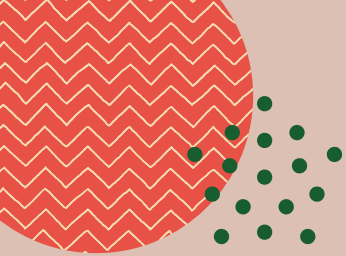


Top with steamed milk, stirring as you pour



Top with squirty cream and chocolate sprinkles





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Perfect Praline Recipes

Praline White

Hot Chocolate

- 1 scoop Zuma White Hot Chocolate
 - 2 pumps Sweetbird Praline syrup
 - Steamed milk (of your choice)
1. Combine the hot chocolate in a cup with a splash of hot water
 2. Add syrup and mix to a smooth paste.
 3. Top with steamed milk, stirring as you pour

Praline Cookie Happé

- ½ scoop Sweetbird Cookies & Cream frappé
 - 1 pump Sweetbird Praline syrup
 - Steamed milk
1. Mix ½ scoop of frappé powder with a splash of hot water in a cup
 2. Add syrup and top with steamed milk, stirring as you pour



Hazelnut Praline

Hot Chocolate

- 1 scoop Zuma Dark Hot Chocolate
 - 1 pump Sweetbird Praline syrup
 - 1 pump Sweetbird Hazelnut syrup
 - Steamed milk (of your choice)
1. Combine the hot chocolate in a cup with a splash of hot water
 2. Add syrups and mix to a smooth paste.
 3. Top with steamed milk, stirring as you pour
 4. Top with whipped cream and dust with chocolate

Praline Mocha

- Double Espresso
 - 1 scoop Zuma Dark Hot Chocolate
 - 1 pump Sweetbird Praline syrup
 - Steamed milk (of your choice)
1. Combine the double espresso and hot chocolate, mix to a smooth paste
 2. Add syrup and top up with milk, stirring as you pour

Praline Latte

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

Praline Iced Latte

- Double Espresso
 - Ice
 - 2 pumps Sweetbird Praline syrup
 - Milk (of your choice)
1. Combine the double espresso with ice
 2. Add syrup to glass, top up with milk, stirring as you pour

Chocolatey Praline Frappé

- Ice
 - Milk
 - 2 pumps Sweetbird Praline syrup
 - 1 scoop Chocolate frappé powder
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. Drizzle chocolate sauce inside glass, add frappé, sprinkle chopped nuts on top and serve.

Nutty Iced Chocolate

- 1 scoop Zuma Original Hot Chocolate
 - 2 pumps Sweetbird Praline syrup
 - Ice
 - Milk
1. Combine the hot chocolate in a cup with a splash of hot water
 2. Add syrup and mix to a smooth paste.
 3. Half fill glass with ice.
 4. Add milk, stirring as your pour