



SWEETBIRD®

BRISTOL ENGLAND

# Botanicals Recipes



FEATURING

Hibiscus | Lavender | Mojito Mint | Rose



# More recipes

For all the recipes in the guide, follow the steps in the initial methods for each of the recipes below. All recipes are for 12oz drinks unless otherwise stated.

## 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

## ROSE WHITE HOT CHOCOLATE (V)

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

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

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

## 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

## HOW TO: FRAPPÉ

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, syrup and sauce
5. Put the lid on tightly then blend until smooth

## WHITE CHOCOLATE & ROSE FRAPPÉ (V)

- Ice
- Milk
- 2 pumps Sweetbird Liquid Frappé & Granita base
- 2 pumps Zuma White Chocolate sauce
- 2 pumps Sweetbird Rose syrup

## TURKISH DELIGHT FRAPPÉ (V)

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

## VANILLA ROSE FRAPPÉ (VE)

- Ice
- Milk
- 1 scoop Sweetbird Vanilla frappé
- 2 pumps Sweetbird Rose syrup



## 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

## SPICED ROSE LATTE (VE)

- Double espresso
- 2 pumps Sweetbird Chai syrup
- 2 pumps Sweetbird Rose syrup
- Steamed milk

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

## ROSE MOCHA (VE)

- Single espresso
- ½ scoop Zuma Dark hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk

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

## ROSE BUD EARL GREY 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 CHAI (VE)

- ½ scoop Zuma Spiced Chai
- 2 pumps Sweetbird Rose syrup
- Steamed milk

1. Combine the chai with syrup in the cup
2. Fill ½ with hot water and mix into a smooth paste
3. Top up with steamed milk, stirring as you pour



## ROSE DALGONA (V)

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

1. Combine hot chocolate with a splash of water and mix into a smooth paste
2. Add milk, stirring as you pour
3. Pour skimmed milk into a Blendtec cold foam jar
4. Add syrup
5. Blend on 'small milkshake' setting for 18 seconds
6. Pour foam onto drink and serve

## 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



## How to:

### HOW TO: 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, then dust with chocolate

### MOJITO HOT CHOCOLATE (VE)

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

### WHITE MINT HOT CHOCOLATE (V)

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

### MINTY WHITE ICED CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Mojito Mint syrup
- Ice
- Milk

1. Combine hot chocolate with a splash of hot water and stir
2. Add syrup and ice
3. Pour milk over ice, stirring as you pour

### HOW TO: FRAPPÉ

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, syrup and sauce
5. Put the lid on tightly then blend until smooth

### WHITE CHOCOLATE & MINT FRAPPÉ (V)

- Ice
- Milk
- 2 pumps Sweetbird Liquid Frappé & Granita base
- 2 pumps Zuma White Chocolate sauce
- 2 pumps Sweetbird Mojito Mint syrup

### MINT CHOCOLATE FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird Chocolate frappé
- 2 pumps Sweetbird Mojito Mint syrup



## More recipes

### MINT MOJITO / NOJITO (VE)

- Ice
- 3 pumps of Mojito Mint syrup
- 60ml White rum *for Mojito*
- Sparkling water
- Mint leaves & lime wedges to garnish

1. Fill highball glass with ice cubes
2. Add syrup, mint leave and lime wedges
3. Add rum at this stage - if making a cocktail
4. Fill to ¾ with soda water
5. Stir, garnish with mint sprig and serve



### MOJITO FROZEN LEMONADE (VE)

- Ice
- Water
- 2 pumps Sweetbird Mojito Mint 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

### CHERRY MOJITO GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Liquid Frappé & Granita base
- 2 pumps Sweetbird Mojito 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

### MOROCCAN MINT TEA (VE)

- Breakfast Tea
- 2 pumps Sweetbird Mojito Mint syrup
- Hot water

1. Brew tea for 3-5 mins in a cup of hot water
2. Remove bag and add syrup

### BERRYMINT SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Mixed Berry smoothie
- 2 pumps Sweetbird Mojito 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

### PASSIONFRUIT & MINT SODA (VE)

- 2 pumps of Mojito Mint syrup
- 1 pump of Passionfruit puree
- Ice
- Sparkling water

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

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

- 2 pumps Sweetbird Jasmine & Lime Iced Tea syrup
- 2 pumps Sweetbird Mojito 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

### ROSE & MINT SPARKLER (VE)

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

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

# Botanical Lavender Recipes



## How to:

### 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, then dust with chocolate

### LAVENDER HOT CHOCOLATE (VE)

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

### LAVENDER WHITE HOT CHOCOLATE (V)

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

### ORANGE & LAVENDER HOT CHOCOLATE (VE)

- 1 scoop Zuma Dark hot chocolate
- 1 pump Sweetbird Lavender syrup
- 1 pump Sweetbird Orange syrup
- Steamed milk

### HOW TO: FRAPPÉ

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

### CHOCOLATE LAVENDER FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird Chocolate frappé
- 2 pumps Sweetbird Lavender syrup

### VANILLA LAVENDER FRAPPÉ (VE)

- Ice
- Milk
- 1 scoop Sweetbird Vanilla frappé
- 2 pumps Sweetbird Lavender syrup



## More recipes

### LAVENDER DIPPING CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
  - 2 pumps Sweetbird Lavender syrup
  - Steamed milk
1. Pour 100ml milk into steaming pitcher
  2. Add hot chocolate and syrup and whisk well
  3. Heat using a steam wand until it thickens
  4. Pour and serve with a biscuit for dipping

### LAVENDER ICED CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
  - 2 pumps Lavender syrup
  - Ice
  - Milk
1. Combine hot chocolate with a splash of hot water and stir to a smooth paste
  2. Add syrup and ice
  3. Pour milk over ice, stirring as you

### LAVENDER BERRY SOOTHIE™ (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

### LAVENDER LATTE (VE)

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

### LAVENDER ICED LATTE (VE)

- Double espresso
  - Ice
  - 2 pumps Sweetbird Lavender syrup
  - Steamed milk
1. Combine the espresso with ice
  2. Add syrup to glass and top up with milk, stirring as you pour

### VANILLA & LAVENDER HAPPÉ (VE)

- ½ scoop Sweetbird Vanilla frappé
  - 2 pumps Sweetbird Lavender 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

### LAVENDER ICED TEA (VE)

- 3 pumps Sweetbird Iced Tea syrup
  - 2 pumps Sweetbird Lavender syrup
  - Ice
  - Still water
1. Add syrup and ice to a glass
  2. Fill with still water
  3. Stir well
  4. Garnish and serve



### LAVENDER LEMONADE (VE)

- 3 pumps Sweetbird Lavender syrup
  - 2 pumps Sweetbird Lemonade syrup
  - Still/sparkling water
  - Ice
1. Add syrup to a glass
  2. Fill to ¾ with still or sparkling water
  3. Stir and add ice cubes to fill
  4. Garnish and serve

### FROZEN STRAWBERRY LAVENDER GRANITA (VE)

- Ice
  - Water
  - 2 pumps Sweetbird Frappé & Granita base
  - 2 pumps Sweetbird Strawberry syrup
  - 2 pumps Sweetbird Lavender 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



# Botanical Hibiscus

# More recipes



## How to:



### 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, 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
- 3 pumps Sweetbird Hibiscus syrup
- Steamed milk
- Zuma Turmeric chai, to dust

### 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 and stir to smooth paste
2. Add syrup and ice
3. Pour milk over ice, stirring as your your

### HOW TO: FRAPPÉ

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, sauce and syrup
5. Put the lid on tightly then blend until smooth

### WHITE CHOCOLATE & HIBISCUS FRAPPÉ (V)

- Ice
- Milk
- 2 pumps Sweetbird Liquid Frappé & Granita base
- 2 pumps Zuma White Chocolate sauce
- 2 pumps Sweetbird Rose syrup

\* This also works well with Sweetbird Chocolate frappé

### HIBISCUS & VANILLA FRAPPÉ (VE)

- Ice
- Milk
- 3 pumps Sweetbird Hibiscus syrup
- 1 scoop Sweetbird Vanilla frappé



### 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

### PEACH & HIBISCUS SOOTHIE™ (VE)

- Sweetbird Peach Smoothie
- 3 pumps Sweetbird Hibiscus syrup
- Hot water

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

### 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 1/3 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

### 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 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 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 1/2 full
3. Pour into blender jug, add liquid base and syrups
4. Blend on 14 seconds 'Granita / Medium milkshake' cycle Garnish and serve

