



SWEETBIRD®

BRISTOL ENGLAND



Caramelised Almond

Creative syrup



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Sweetbird Caramelised Almond syrup is a delightful blend of the rich, sweet flavour of caramelized sugar with the distinctive taste of almond marzipan. This combination creates a syrup that transforms simple drinks into delicious treats.

This syrup is ideal for adding depth and sweetness to various beverages. In coffee, it introduces a rich, sweet twist that complements the natural flavours of the coffee beans, with caramel and almond notes blending seamlessly with the roasted flavours for a balanced and indulgent cup. In hot chocolate, it adds richness and complexity, turning a simple drink into a decadent treat. In milkshakes, Sweetbird Caramelised Almond syrup provides a luxurious and sophisticated flavour that elevates the drink.

At the heart of Sweetbird Caramelised Almond syrup is the caramel note providing rich, toasty notes offering a balanced sweetness that enhances the overall taste experience without being overpowering. Complementing the caramel is the flavour of almond

marzipan which adds a unique depth to the syrup. The subtly sweet, nutty undertones of almond marzipan pair beautifully with the caramelized sugar, creating a sophisticated and enjoyable flavour, making each sip more enjoyable.

Our syrup recipe is specifically formulated to have an authentic almond flavouring without containing any nuts or nut-allergen components. We use natural flavourings that are commonly found in nature that possess the same chemical components of an almond to mimic the same aroma and flavour, but are in no way derived from nut.

- Made in Bristol, UK
- Use in hot or cold drinks
- One bottle makes 62 12oz drinks
- Free from artificial colours, flavours and preservatives
- 30% PCR recycled bottle
- Registered with The Vegan Society



How to make a Hot Chocolate

1



Add Chocolate Powder to cup

2



Add a splash of hot water, 3 pumps syrup and mix into paste

3



Top with steamed Milk, stirring as you pour

4



Top with squirty cream and chocolate sprinkles





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Caramelised Almond Recipes



Caramelised Almond Latte

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



Frangipane Frappé

- Ice / milk
 - 1 scoop Vanilla Bean Frappé
 - 1 pump Caramelised Almond syrup
 - 1 pump Raspberry purée
1. Fill glass with ice
 2. Pour milk over ice (to 1cm below the top).
 3. Pour contents of glass into blender jug.
 4. Add frappé, syrup and purée .
 5. Put the lid on tightly then blend until smooth.
 6. Drizzle Rasperry purée in glass and pour frappé, top with cream and more raspberry purée



Caramelised Almond Hot Chocolate

- 1 scoop Zuma Original hot chocolate
 - 2 pumps Caramelised Almond syrup
 - Steamed milk
1. Add hot chocolate to a cup with a splash of water and stir
 2. Add syrup to a cup and top up with steamed milk, stirring as you pour



Caramelised Almond Iced Latte

- Ice
 - Double espresso
 - 2 pumps Caramelised Almond syrup
 - Milk
1. Combine the double espresso and ice in a glass
 2. Add syrup to the glass
 3. Top up with milk, stirring as you pour



Caramelised Almond Chai

- 1 scoop Vanilla Chai
 - 2 pumps Caramelised Almond syrup
 - Steamed milk
1. Combine the chai in the cup with a splash of hot water
 2. And the syrup in a cup
 3. Top up with steamed milk, stirring as you pour



Caramelised Almond Iced Chocolate

- Ice
 - 1 scoop Zuma Original hot chocolate
 - 2 pumps Caramelised Almond syrup
 - Milk
1. Add hot chocolate to a cup with a splash of water and stir
 2. Add ice and syrup to the glass
 3. Top up with milk, stirring as you pour



Caramelised Almond Milkshake

- Ice / milk
 - ½ scoop Vanilla Bean Frappé
 - 2 pumps Caramelised Almond syrup
1. Fill ½ glass with ice
 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.

