



SWEETBIRD®

BRISTOL ENGLAND



Speculoos

Add wonderfully caramelised biscuit notes and real cinnamon spice to hundreds of hot and cold recipes

SWEETBIRD SPECULOOS SYRUP

The perfect accompaniment to coffee, speculoos biscuits are everywhere, and the biscuity taste is now available as a Sweetbird syrup.

Sweetbird Speculoos syrup is inspired by the traditional Dutch Speculaas biscuits. Traditionally baked for St Nicholas' Day, and for Christmas in Germany and Austria, the spiced shortcrust biscuits are thin, very crunchy, caramelized, slightly browned and some have image stamped on the front.

Sweetbird's take on the biscuits in syrup form is made in Bristol with wonderfully caramelised biscuit notes and real cinnamon spice. You'll love how this syrup works as an easy flavoured latte or hot chocolate. We really love it to make the ultimate Key Lime Pie frappé too.

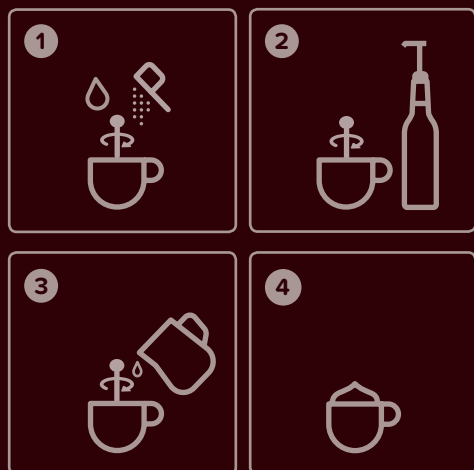
- Made in Bristol, UK
- Free from artificial colours and preservatives
- Free from GMOs
- Made with British sugar
- Vegan Society approved



1 litre
PET bottles

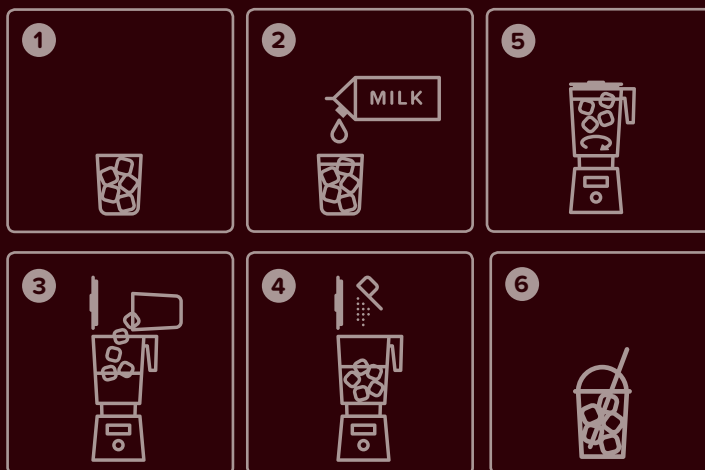
ADD SOME SWEETBIRD FLAVOUR

Flavoured Hot Chocolate
12 oz / 355 ml drink



1. Combine 1 scoop hot chocolate with a splash of hot water
2. Add 2 pumps of syrup then mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings then dust with chocolate

Flavoured Frappé
12 oz / 355 ml drink



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

Make a flavoured latte

To make a flavoured latte, add two pumps of syrup and a double espresso to the cup then top up with steamed milk. For a flavoured iced latte, top $\frac{3}{4}$ full with cold milk rather than steamed, stir then add ice cubes to fill.



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Splendid Speculoos Recipes

The caramelised biscuit notes and real cinnamon spice of Sweetbird Speculoos syrup can be used to create hundreds of hot and cold drinks. Here are a few favourites from our experts to get you started.

SPECULOOS LATTE

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

SPECULOOS HOT CHOCOLATE

- 1 scoop hot chocolate
 - 2 pumps Speculoos syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup
 2. Top with steamed milk, stirring as you pour

CINNAMON ROLL LATTE

- Double espresso
 - 2 pumps Speculoos syrup
 - Steamed milk
 - Cinnamon for dusting
1. Combine the double espresso and syrup in a cup
 2. Top up with steamed milk, stirring as you pour
 3. Finish with a dusting of cinnamon

PEACH CRUMBLE SOOTHIE™ (VE)

- 50ml Peach smoothie
 - 1 pump Speculoos syrup
 - Hot water
1. Pour the smoothie into a cup, add the syrup then stir
 2. Top up with hot water and stir

SPICED APPLE JUICE (VE)

- 2 pumps Speculoos syrup
 - Apple juice
1. Measure apple juice in 12oz cup, to 1 cm from the top
 2. Add 2 pumps of syrup
 3. Pour into steaming jug and steam together
 4. Return to cup and serve

KEY LIME PIE FRAPPÉ

- Milk/ice
 - 1 scoop Yogurt frappé
 - 2 pumps Lime syrup
 - 1 pump Speculoos syrup
 - Whipped cream
 - Crumbled Speculoos biscuits
1. Fill cup with ice
 2. Pour milk over ice, leaving 1cm at the top
 3. Pour ice and milk into blender jug
 4. Add frappé and syrups then blend until smooth
 5. Finish with whipped cream and crumble over speculoos biscuits

WHITE CHOCOLATE CHEESECAKE HAPPE™

- ½ scoop Yogurt frappé
 - 1 pump White Chocolate sauce
 - 1 pump Speculoos syrup
 - Steamed milk
1. Combine the frappé, sauce and syrup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

SPECULOOS FRAPPÉ

- Milk/ice
 - 2 pumps Speculoos syrup
 - 1 scoop Sticky Toffee frappé
1. Fill cup with ice, level to top of cup
 2. Pour over oat milk, to the top
 3. Pour ice and milk into blender jug
 4. Add frappé and syrup and blend until smooth
 5. Pour back into cup, top with whipped cream, chocolate sauce and triple chocolate crisps

SPECULOOS MOCHA

- Double espresso
 - 1 scoop Double hot chocolate
 - 2 pumps Speculoos 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



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Visit Sweetbird.com for recipe inspiration across the collection of Sweetbird syrups, smoothies, frappés and purées.



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