



SWEETBIRD®

*Flavour Focus: May 2018*

# Step into Summer

*Sweetbird has a fresh new look to help get you set for Summer. Inspired by our years of experience and extensive research, our newly branded packaging is sure to make heads turn. Why not take the opportunity to take a fresh look at your product range and menus? From simple coffee switches to a feature dedicated entirely to frappés, this Flavour Focus has been created to help inspire your Summer menu. Visit our new look website [sweetbird.com](http://sweetbird.com) to test out our recipe generator for more delicious inspiration. Keep up to date with us on social media by following @hellosweetbird #SweetbirdFlavourFocus*



## Get coffee creative

*Changing your syrup selection with the seasons is the simplest way to refresh your menu and keep customers satisfied. Try these hot & cold recipes for an easy twist on the classic latte.*



### Fudge Iced Latte

- Ice
- Double espresso
- 2 pumps Fudge syrup
- Milk

1. Fill cup with ice
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir & serve

### Mint Mocha Latte

- Double espresso
- 2 pumps Chocolate Mint syrup
- Steamed milk

1. Add double espresso and syrup to cup
2. Top with steamed milk

### Raspberry Iced Latte

- Ice
- Double espresso
- 1 pump Raspberry purée
- Milk

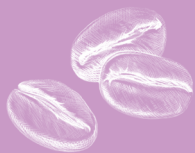
1. Fill cup with ice
2. Pour double espresso and purée over ice then stir well
3. Top with milk
4. Stir & serve



@hellosweetbird

[sweetbird.com](http://sweetbird.com)

# Focus on frappés



## 1. Select from seven flavours

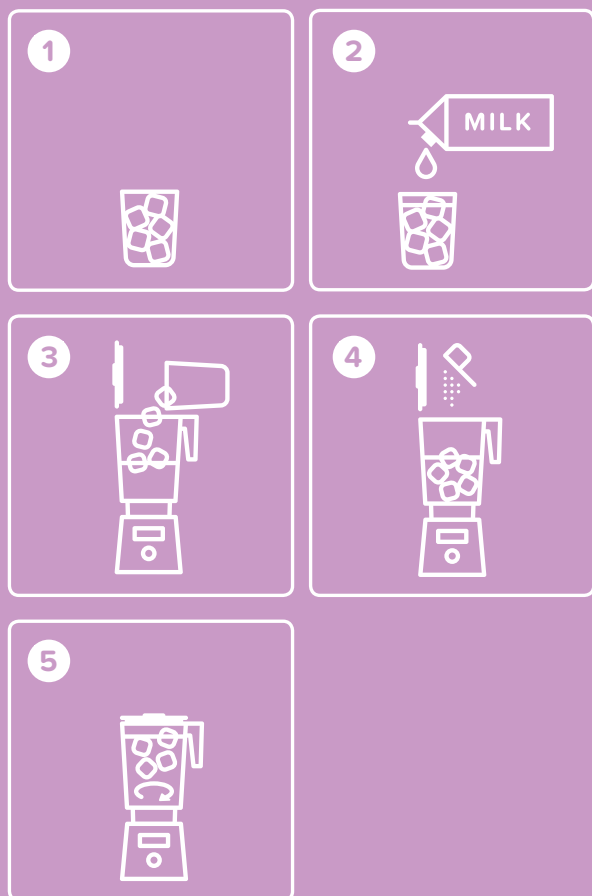
- Caffé
- Chocolate
- Cookies & Cream
- Mocha
- Vanilla Bean (non-dairy)
- Sticky Toffee
- Yogurt

Aside from the packaging one of the biggest changes of the Sweetbird rebrand has been the addition of frappés to the range. Formerly Zuma frappés, the seven delicious flavours are incredibly versatile and can be enjoyed on their own or paired with other delicious ingredients. Here's a step-by-step guide on how to make the most of your Sweetbird frappés.



## 2. Perfect the simplest serve

12 oz / 355 ml drink



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

## 3. Create your own

Once you've tried them on their own create bespoke recipes by introducing other ingredients...

Add the following after step 1 (left):

Sweetbird Smoothie	Add ⅓ smoothie over ice then continue to step 2
--------------------	---

Add the following to blender after step 4 (left):

Sweetbird Purée	Add 1-2 pumps
Sweetbird Syrup	Add 2 pumps
Zuma Hot Chocolate	Add 1 medium scoop
Cosy Matcha	Add 1 mini scoop
Zuma Organic Turmeric	Add 1 mini scoop

## 4. Enjoy hot or cold

Our frappés also make great hot drinks. Mix with a splash of hot water then top with steamed milk for a delicious Sweetbird Happé™.

### Sticky Toffee Latte Happé™

- Sticky Toffee frappé
- Double espresso
- Steamed milk

1. Mix 1 scoop frappé with double espresso in cup
2. Top with steamed milk, stir & serve

