



SWEETBIRD®

Flavour Focus:

Nuts about (no) nuts

Here at Sweetbird we know our nuts so our experts have developed an array of nutty flavoured syrups that are suitable for people with nut allergies yet still irresistibly nutty. The sweet taste and heady aroma of these syrups work beautifully with hundreds of hot or cold coffee, mocha and chocolate drinks. Combine with other Sweetbird syrups to create any number of recipes such as Praline frappés or a Fruit & Nut hot chocolate.

Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.



all recipes 12oz drinks

Makes made easy

We are always searching for ways to push boundaries and create new, exciting recipes using modern and classic flavours. Two of our favourites are below - click on the arrow icons to view Make videos for both recipes and you'll see just how easy they are to create!



Peanut Butter Mocha

- Double espresso
 - 1 scoop Zuma Original Hot Chocolate
 - 2 pumps Peanut Butter syrup
 - Steamed milk
 - Whipped cream
 - Toffee Crunch topping
1. Combine the espresso, hot chocolate and syrup in a cup, then mix to a smooth paste
 2. Top with steamed milk, stirring as you pour
 3. Finish with a sprinkle of Toffee Crunch

Fruit & Nut Hot Chocolate

- 1 scoop Zuma Dark Hot Chocolate
 - 1 pump Hazel Nut syrup
 - 1 pump Raspberry syrup
 - Steamed milk
1. Combine the hot chocolate with a splash of water in a cup, then mix to a smooth paste
 2. Add syrup and stir
 3. Top with steamed milk stirring as you pour



Honourable mention...

Whilst coconut may not actually be a nut (technically it's a drupe) we still want to take this opportunity to showcase our coconut syrup which contains real coconut and is delicious in hot chocolates for Autumn.

Let's go Toffee Nuts!



The newest addition to the Sweetbird creative syrup collection is smooth and buttery Toffee Nut, the perfect nutty companion to hot chocolates, mochas, frappés and lattes.

Sweetbird Toffee Nut syrup takes flavourful inspiration from nut brittle, bringing a sweet toffee note and pairing it with a delicate nutty aroma. Enjoy it with vanilla bean or chocolate frappés in the summer, or switch your menus to winter by introducing it to lattes and hot chocolates.

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



Peanut Butter & Toffee Milkshake

- Milk + ice
- 1 pump Peanut Butter syrup
- 1 pump Toffee Nut syrup
- ½ scoop Vanilla Bean Frappé
- Whipped cream
- Caramel sauce

1. Half fill cup with ice, then top with milk over ice (to 1cm below the top)
2. Add contents to blender jug
3. Add frappé powder and syrup then blend until smooth
4. Top with whipped cream and drizzle with caramel sauce

Praline White Hot Chocolate

- 1 scoop Zuma White Hot Chocolate
- 2 pumps Toffee Nut syrup
- Steamed milk
- Zuma Gold Dust

1. Combine the hot chocolate with a splash of water in a cup, then mix to a smooth paste
2. Add syrup and stir
3. Top with steamed milk stirring as you pour
4. Finish with a dusting of gold dust



Get creative

Great for kids!

Amaretto & Peach Hot Fruit Punch (ve)

- 1 pump Peach Iced Tea syrup
- 1 pump Amaretto syrup
- Hot water

1. Combine syrups in a cup
2. Top up with hot water, stirring as you pour

Cherry Bakewell Steamer (ve)

- 1 pump Cherry syrup
- 1 pump Almond syrup
- Steamed oat milk

1. Combine syrups in a cup
2. Add steamed oat milk, stirring as you pour

Chocolate Hazelnut Malt-shake

- Oat milk + ice
- 2 pumps Hazelnut syrup
- ½ scoop Chocolate frappé
- 1 scoop Zuma Protein powder

1. Half fill cup with ice
2. Fill cup with milk (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add syrup, and powders
5. Put lid on tightly and blend until smooth

Toffee Nut Frappé

- Oat milk + ice
- 1 scoop Sticky Toffee frappé
- 2 pumps Toffee Nut syrup

1. Fill cup with ice, then top with oat milk over ice (to 1cm below the top)
2. Pour ice and milk into blender jug
3. Add frappé and syrup then blend until smooth

Almond Latte

- 2 pumps Almond syrup
- Double espresso
- Steamed milk

1. Combine syrup and espresso in a cup
2. Top up with steamed milk, stirring as you pour

Hazelnut Mocha (ve)

- 1 scoop Zuma Original hot chocolate
- Double espresso
- 2 pumps sugar-free Hazelnut syrup
- Steamed oat milk

1. Combine hot chocolate with espresso
2. Add syrup then mix to a smooth paste
3. Add steamed milk, stirring as you pour



If you see a play button next to a recipe visit YouTube to watch the how-to-make video

Find hundreds of
inspired recipes at
[sweetbird.com](https://www.sweetbird.com)

