

## Flavour Focus:

# Spice up your Autumn

*As the dropping temperatures and unexpected downpours chase more customers inside, it's time to update menus to match the season. Our flavour specialists have been working on developing a whole host of drinks to turn the temperature back up. Make sure you're fully equipped to deal with the Bonfire Night revellers and shivering harvest gatherers!*

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*all recipes 12oz drinks*

## Time for something different

*Take your winter menu way beyond simply shouting more about hot chocolates by offering lots of alternative hot drinks such as mochas, happés™, soothies™ and simple steamers. You can of course also up your hot chocolate choices too by offering different kinds such as white or thick hot chocolate, or by adding flavour with Sweetbird syrups. To help you get started try adding this delicious Spiced Apple Steamer. With just two ingredients it's quick to make and very profitable! Subtly spiced and fruity it's sure to have customers returning for this fresh alternative to the traditional hot drinks.*

### Hot Spiced Apple

- 4 pumps Chai syrup
  - Cloudy apple juice
1. Fill cup with apple juice, leaving 1cm at the top
  2. Pour into steaming jug then add syrup
  3. Steam until hot
  4. Pour into cup and serve



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

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## Caramel & Ginger White Hot Chocolate

- 1 scoop Zuma White hot chocolate
  - 1 pump Zuma Caramel sauce, plus more for drizzling
  - 1 pump Gingerbread syrup
  - Steamed milk
  - Whipped cream
1. Combine the hot chocolate, sauce and syrup in a cup
  2. Add a splash of hot water, then mix to a smooth paste
  3. Top with steamed milk, stirring as you pour
  4. Top with whipped cream and drizzle with caramel sauce

## Almond Chai Latte (ve)

- 2 pumps Chai syrup
  - Steamed almond milk
  - Cinnamon, to dust
1. Add syrup to a cup
  2. Top with steamed almond milk, stirring as you pour
  3. Dust with cinnamon then serve

## Cinnamon Hot Chocolate (ve)

- 2 pumps Cinnamon syrup
  - 1 scoop Zuma Dark hot chocolate
  - Steamed oat milk
1. Combine the syrup and hot chocolate in a cup
  2. Add a splash of hot water, then mix to a smooth paste
  3. Top with steamed oat milk, stirring as you pour



## Spiced Biscuit Latte

- 2 pumps Speculoos syrup
  - Double espresso
  - Steamed milk
  - Whipped cream
  - Crumbled speculoos biscuits
1. Combine the double espresso and syrup in a cup
  2. Top with steamed milk, stirring as you pour
  3. Top with whipped cream and crumbled speculoos biscuit



## Speculoos Mocha

- 2 pumps Speculoos syrup
  - 1 scoop Zuma Double hot chocolate
  - Double espresso
  - Steamed milk
  - Zuma Chocolate shaker for dusting
1. Combine the syrup and hot chocolate in a cup
  2. Add the double espresso and mix into a smooth paste
  3. Top with steamed milk, stirring as you pour
  4. Dust with chocolate

Autumn makes me happy

Happés are the perfect drink for the transition from Summer to Winter. Making use of frappé powder as the base for a hot drink means you can continue to use your summer stock all through the winter months. Apart from the below other customer favourites for Happés are Cookies & Cream and Sticky Toffee frappés.

## Gingerbread Happé™

1



Add ½ a scoop of Vanilla Bean frappé to a cup

2



Add splash of hot water

3



Add 2 pumps Sugar-free Gingerbread syrup

4



Mix to a paste

5



Top with steamed milk.



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