### Flavour Focus:

# Step into Auturn

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 in the UK and all those Halloween ghosts and ghouls!

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



# sweetbird.com

all recipes 12oz drinks



Hot fruit drinks have been increasingly appearing on menus over the last few years. Using Sweetbird Smoothies as a base for hot Soothies<sup>TM</sup> is the clever way to jump on the trend and use your smoothie stock in a different way. They are great for profits too! Use the ingrediants above to make the perfect winter warmer...

## Peach Cobbler Soothie<sup>TM</sup>

- 50ml Peach Smoothie
- 2 pumps White Chocolate syrup
- Hot water
- 1. Pour smoothie into 12oz cup
- 2. Add syrup, top with hot water and stir
- 3. Add some slices of peach if you're feeling fancy

Use the same method for the cobbler recipe for all of these combinations. Create your own by mixing and matching Sweetbird smoothies and syrups already in stock.

#### Hot Pink Lemonade

Lemon smoothie with Pink Guava Lemonade syrup

#### **Bakewell Tart**

Raspberry & Blackcurrant smoothie with Amaretto syrup

#### Spiced Passion

Mango & Passionfruit smoothie with Chai syrup

#### Toffee Appleberry

Raspberry & Blackcurrant smoothie with Toffee Apple syrup

#### Spiced Lemon Cup

Lemon smoothie with Cinnamon, Chai syrup, or Speculoos syrup

#### Banananaberry

Strawberry & Banana smoothie with Cinnamon syrup

#### **Strawberry Sherbet** Strawberry smoothie with

Strawberry smoothie wit Lime syrup

#### **Blackcurrant Beetberry**

Raspberry & Blackcurrant smoothie with 1 mini scoop of Zuma Beetroot powder

#### THE WHITE STUFF

creamy smoothness of white chocolate with honey-like tones so our white chocolate syrup is rich and indulgent. Create double chocolate treats by adding it to hot chocolates or mochas, or into any number of frappés.

- Free from artificial colours and preservatives
- Free from GMOs
- Vogen engreves
- Made in Bristol III
- Made with Bristish Sugar

#### Double Hot Chocolate (ve)

- 1 pump White Chocolate syrup
- 1 scoop Dark hot chocolate
- Steamed milk
- . Add syrup and chocolate
- 2. Add a splash of hot water
- 3. Top with steamed milk, stirring as you pour

#### Make a mocha....

Adding two pumps of white chocolate syrup to a latte or americand is a clever twist on a classic mocha too.



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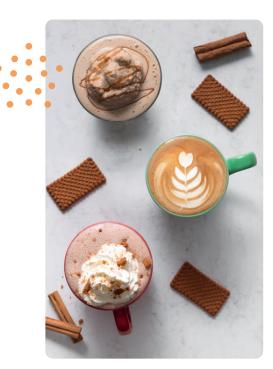
# Essential Auturn Pecipes

# Nut 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

# Millionaires Hot Chocolate (ve)

- 2 pumps Sugar-free Caramel syrup
- 1 scoop Zuma Dark hot chocolate
- · Steamed oat milk
- 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



# Key Lime Pie Frappé (v)

- Milk/ice
- 2 pumps Lime syrup
- 1 pump Speculoos syrup
- ½ scoop Yogurt frappé
- 1. Half fill cup with ice
- 2. Top up glass with milk (to 1cm below the top)
- 3. Pour contents of cup into blender jug
- 4. Add syrups and frappé
- 5. Put the lid on tightly then blend until smooth



#### Cinnamon Mocha

- 2 pumps Cinnamon syrup
- 1 scoop Zuma Double hot chocolate
- Double espresso
- Steamed milk
- Zuma Chocolate shaker for dusting
- 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

### S'mores Latte

- 2 pumps S'mores syrup
- Double espresso
- Steamed milk
- Whipped cream
- 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

# The perfect biganit bage

Our Speculoos syrup 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 love using it to make Key Lime Pie and Lemon Meringue Pie frappés too when combined with Sweetbird fruit syrups too.

# Spiced Biscuit Mocha











