

Flavour Focus:

Step into 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 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™ 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 ingredients above to make the perfect winter warmer...

Peach Cobbler Soothie™



- 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

Bananaberry

Strawberry & Banana smoothie with Cinnamon syrup

Strawberry Sherbet

Strawberry smoothie with Lime syrup

Blackcurrant Beetberry

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

THE WHITE STUFF

We've recreated the sweet and 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
- Vegan approved
- Made in Bristol, UK
- Made with British Sugar



Double Hot Chocolate (ve)

- 1 pump White Chocolate syrup
- 1 scoop Dark hot chocolate
- Steamed milk

1. Add syrup and chocolate to a cup
2. Add a splash of hot water and mix to a paste
3. Top with steamed milk, stirring as you pour

Make a mocha...

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



Essential Autumn Recipes

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
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



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
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

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 biscuit base

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

1



Add scoop of Dark hot chocolate to cup

2



Add splash of hot water

3



Add 2 pumps Speculoos syrup

4



Mix to a paste

5



Top with steamed milk.



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