

Botanicals

RECIPE COLLECTION

ROSE RECIPES

WHITE CHOCOLATE & ROSE FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White Chocolate frappé
- 2 pumps Sweetbird Rose syrup
- 1. Fill glass with ice, level to the top of the glass
- 2. Pour milk over ice (to 1cm below
- the top)
- 3. Pour contents of glass into blender jug
- 4. Add frappé powder and syrup
- 5. Put the lid on tightly then blend until smooth
- * This also works well with Sweetbird Chocolate frappé

TURKISH DELIGHT MILKSHAKE WITH ROSE COLD FOAM (V)

- Ice
- Milk
- 2 pumps Sweetbird Rose syrup
- ¹/₂ scoop Sweetbird Chocolate frappé
- 1. Half fill glass with ice
- 2. Pour milk over ice (to 1cm below the top)
- 3. Pour contents of glass into blender jug
- 4. Add 2 pumps syrup and $\frac{1}{2}$ scoop frappé
- 5. Put the lid on tightly then blend until smooth

For cold foam:

- 150ml cold skimmed milk
- 1 pump Sweetbird Rose syrup
- 1. Pour skimmed milk into a Blendtec cold foam jar
- 2. Add syrup
- 3. Blend on 'small milkshake' setting for 18 seconds
- 4. Pour foam onto hot chocolate then dust with chocolate

ROSE, POMEGRANATE & RASPBERRY FROZEN LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Raspberry & Pomegranate Lemonade
- Water
- 1. Fill glass to 2/3 with ice
- 2. Add syrup to glass
- 3. Top up with water
- 4. Pour contents of glass into blender jug
- 5. Put the lid on tightly then blend until smooth

ROSE PINK LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Lemonade syrup • Still/sparkling water
- 1. Add ice and syrup to a glass
- 2. Fill with still water
- 3. Stir well
- 4. Garnish and serve

ROSE SODA (VE)

- Ice
- 3 pumps Sweetbird Rose syrup • Sparkling water
- 1. Add syrup and ice to a glass
- 2. Fill with sparkling water
- 3. Stir well
- 4. Garnish and serve

ROSE & WATERMELON ICED GREEN TEA (VE)

- Ice
- 2 pumps Sweetbird Watermelon Iced Green Tea syrup
- 2 pumps Sweetbird Rose syrup • Still water
- 1. Add ice and syrups to a glass
- 2. Fill with still water
- 3. Stir well
- 4. Garnish and serve

ROSE MOCHA (VE)

- Single espresso
- 1 scoop Zuma Fair Trade Dark hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk
- 1. Combine the espresso, hot chocolate and syrup in a cup
- 2. Mix to a smooth paste
- 3. Top up with steamed milk, stirring as you pour

MANGO & PASSIONFRUIT 'FALOODA' SOOTHIE[™] (VE)

- Sweetbird Mango & Passionfruit smoothie
- 2 pumps Sweetbird Rose syrup
- Hot water
- 1. Pour 50ml smoothie into cup
- 2. Add syrup
- 3. Top up with hot water then stir

VANILLA & ROSE HAPPÉ (VE)

- ¼ scoop Sweebird Vanilla frappé
- 2 pumps Sweetbird Rose syrup
- Steamed milk
 - 1. Mix frappé powder with a splash of hot water in a cup
 - 2. Add syrup
 - 3. Top with steamed milk, stirring as you pour

ROSE BUD EARL GREY TEA LATTE (VE)

GARDEN MINT RECIPES

STRAWBERRY & GARDEN

· Sweetbird Strawberry smoothie

2. Pour water over ice to $\frac{1}{3}$ full

• 2 pumps Sweetbird Garden Mint syrup

1. Fill glass with ice, level with the top of

3. Pour smoothie over water and ice to

5. Pour contents of glass into blender jug

6. Put the lid on tightly, blend until

GARDEN MINT FRAPPÉ (V)

WHITE CHOCOLATE &

• 1 scoop Sweetbird White

• 2 pumps Sweetbird Garden

1. Fill glass with ice, level to the

2. Pour milk over ice (to 1cm below

4. Add frappé powder and syrup

* This also works well with

MINT GRANITA (VE)

5. Put the lid on tightly then blend

Sweetbird Chocolate frappé

FROZEN CHERRY & GARDEN

• 2 pumps Sweetbird Liquid Frappé &

• 1 pump Sweetbird Cherry syrup

2. Pour water over ice to $\frac{1}{2}$ full

4. Blend on 14 seconds 'Granita /

JASMINE LIME & GARDEN

• 2 pumps Sweetbird Jasmine & Lime

Medium milkshake' cycle

MINT ICED TEA (VE)

• 2 pumps Sweetbird Garden

1. Add syrup and ice to a glass

Iced Tea syrup

2. Fill with still water

4. Garnish and serve

Mint syrup

• Still water

3. Stir well

• Ice

• 2 pumps Sweetbird Garden Mint syrup

3. Pour into blender jug, add liquid base

3. Pour contents of glass into blender jug

Chocolate frappé*

top of the glass

until smooth

Granita base

and syrups

1. Overfill glass with Ice

Mint syrup

the top)

• Ice

• Water

MINT SMOOTHIE (VE)

• Ice

• Water

the glass

the top

4. Add syrup

smooth

• Ice

• Milk

- · Earl Grey Tea
- 1 pump Sweetbird Vanilla syrup
- 2 pumps Sweetbird Rose syrup
- Milk
- 1. Brew tea for 3-5 mins in half a cup of hot water
- 2. Remove bag and add syrups
- 3. Add milk, stirring as you pour

SPICED ROSE LATTE (VE)

- Double espresso
- 1 scoop Zuma Spiced Chai
- 2 pumps Sweetbird Rose syrup
- Steamed milk

you pour

of hot water

· Steamed milk

dispenser

10 seconds

1. Combine the espresso and chai with syrup in the cup and mix to a smooth paste

2. Top up with steamed milk, stirring as

HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash

2. Add syrup then mix to a smooth paste

3. Add steamed milk, stirring as you pour

whipped cream or cold foam then

4. Decorate with rose flavoured

TURKISH DELIGHT HOT

CHOCOLATE WITH ROSE

• 2 pumps Sweetbird Rose syrup

For cream (10 servings):

500ml whipping cream

shake dispenser well

dust with chocolate

ROSE WHITE HOT

CHOCOLATE (V)

Steamed milk

3. Leave dispenser on its side for

CREAM OR COLD FOAM (V)

• 15 pumps of Sweetbird Rose syrup

1. Add ingredients to whipped-cream

2. Add the whipped-cream charges and

4. Then top the drink with cream and

• 1 scoop Zuma White hot chocolate

• 2 pumps Sweetbird Rose syrup

• 1 scoop Zuma Original hot chocolate

dust with chocolate

GARDEN MINT LEMONADE

• 2 pumps Sweetbird Garden Mint syrup

• Still/sparkling water

(VE)

• Ice

3. Stir well

• Ice

• 2 pumps Sweetbird

Lemonade syrup

4. Garnish and serve

SPARKLER (VE)

· Sparkling water

4. Garnish and serve

• 4 leaves of Mint

Sparkling water

long bar spoon.

and straw.

• Single espresso

hot chocolate

· Steamed milk

· Hot water

2. Add syrup

stirring as you pour

3. Stir well

• Ice

1. Add syrup and ice to a glass 2. Fill with still or sparkling water

ROSE & GARDEN MINT

• 2 pumps Sweetbird Rose syrup • 2 pumps Sweetbird Garden Mint syrup

1. Add ice and syrup to a glass 2. Fill with sparkling water

PASSIONFRUIT & GARDEN MINT MOJITO (VE)

• 3 squeezed Lime wedges • 2 pumps of Garden Mint syrup • 1 pump of Passionfruit puree

1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz highball glass. 2. Add syrup (and puree where

applicable) and top glass with ice. 3. Add sparkling water and stir well with

4. Garnish with lime wheel, sprig of mint

GARDEN MINT MOCHA (VE)

• 1 scoop Zuma Fairtrade Dark

• 2 pumps Sweetbird Garden Mint syrup

- 1. Combine the espresso, hot chocolate and syrup in a cup
- 2. Mix to a smooth paste
- 3. Top up with steamed milk,

STRAWBERRY & MINT SOOTHIE TM (VE)

 Sweetbird Strawberry Smoothie • 3 pumps Sweetbird Garden Mint syrup

1. Pour 50ml smoothie into cup

MINTY COFFEE (VE)

- Double espresso
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk
- 1. Combine the espresso and syrup in a cup
- 2. Top up with steamed milk, stirring as you pour

VANILLA & MINT HAPPÉ (VE)

- ¹/₃ scoop Sweebird Vanilla frappé
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk
- 1. Mix frappé powder with a splash of hot water in a cup
- 2. Add syrup
- 3. Top with steamed milk, stirring as you pour

MINTY MATCHA STEAMER (VE)

- 1 mini scoop Zuma Matcha
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk
- 1. Add matcha to a splash of cold water and whisk vigorously
- 2. Add syrup
- 3. Top with steamed milk, stirring as you pour

HOW TO: HOT CHOCOLATE

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

GARDEN MINT HOT CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk

GARDEN MINT WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- · Steamed milk

AFTER DINNER MINT DIPPING CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- 2 pumps Sweetbird Garden Mint syrup
- Steamed milk
- 1. Pour 100ml milk into steaming pitcher, add

hot chocolate and syrup and whisk well

- 2. Heat using a steam wand until it
- • thickens

HIBISCUS RECIPES

WHITE CHOCOLATE & HIBISCUS FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White Chocolate frappé
- 2 pumps Sweetbird Rose syrup
- 1. Fill glass with ice, level to the top of the glass
- 2. Pour milk over ice (to 1cm below the top)
- 3. Pour contents of glass into blender jug
- 4. Add frappé powder and syrup5. Put the lid on tightly then blend
- until smooth

HIBISCUS & VANILLA MILKSHAKE (VE)

- Ice
- Milk
- 4 pumps Sweetbird Hibiscus syrup
- ¹/₂ scoop Sweetbird Chocolate frappé
- 1. Half fill glass with ice
- 2. Pour milk over ice (to 1cm below the top)
- 3. Pour contents of glass into blender jug
- 4. Add 2 pumps syrup and 1/2 scoop frappé
- 5. Put the lid on tightly then blend until smooth

HIBISCUS ICED WHITE CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Hibiscus syrup
- Ice
- Milk
- 1. Combine hot chocolate with a splash of hot water
- 2. Add syrup then mix to a smooth paste
- 1. Fill glass with ice
- 2. Pour milk over ice (to 1cm below the top)
- 3. Stir well
- 4. Garnish and serve

HIBISCUS LEMONADE (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup 2 pumps Sweetbird Lemonade syrup
- Still/sparkling water
- Still sparking water
- 1. Add ice and syrup to a glass
- 1. Fill with still water
- 2. Stir well
- 3. Garnish and serve

HIBISCUS CRAFT SODA (VE)

- Ice
- 3 pumps Sweetbird Hibiscus syrup Sparkling water
- 1. Add syrup and ice to a glass
- 2. Fill with sparkling water
- 3. Stir well
- 4. Garnish and serve

HIBISCUS & LIME CRAFT SODA (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup
- 1 pump Sweetbird Lime syrup
- Sparkling water
- 1. Add syrups and ice to a glass
- 2. Fill with sparkling water
- 3. Stir well
- 4. Garnish and serve

HIBISCUS & RASPBERRY ICED TEA (VE)

- Ice
- 2 pumps Sweetbird Raspberry Iced Tea syrup
- 2 pumps Sweetbird Hibiscus syrup Still water
- 1. Add ice and syrups to a glass
- 2. Fill with still water
- 3. Stir well
- 4. Garnish and serve

HIBISCUS GINGER ALE (VE)

- Ice
- 2 pumps Sweetbird Hibiscus syrup
- Ginger ale
- 1. Add syrup and ice to a glass
- 2. Fill with ginger ales
- 3. Stir well
- 4. Garnish and serve

HIBISCUS FROZEN LEMONADE GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Hibiscus syrup
- 2 pumps Sweetbird Lemonade
 2 pumps Sweetbird Liquid Frappé & Granita base
- 1. Overfill glass with ice
- 2. Pour water over ice to $\frac{1}{2}$ full
- Pour into blender jug, add liquid base and syrups
 - 4. Blend on 14 seconds 'Granita / Medium milkshake' cycle
 - minksnake Cycle

1 scoop Zuma White hot chocolate2 pumps Sweetbird Hibiscus syrup

HIBISCUS WHITE HOT

CHOCOLATE (V)

Steamed milk

Steamed milk

STRAWBERRY & HIBISCUS SMOOTHIE (VE)

GINGER RECIPES

Sweetbird Lemon smoothie

top of the glass

ice to the top

blender jug

until smooth

FRAPPÉ (V)

• Ice

• Milk

top)

4. Add syrup

• 2 pumps Sweetbird Ginger syrup

1. Fill glass with ice, level with the

2. Pour water over ice to $\frac{1}{3}$ full

5. Pour contents of glass into

6. Put the lid on tightly, blend

• 1 scoop Sweetbird White

3. Pour contents of glass into

4. Add frappé powder and syrup

* This also works well with

FROZEN GINGER GRANITA

• 2 pumps Sweetbird Frappé & Granita

3. Pour into blender jug, add liquid base

• 3 pumps Sweetbird Ginger syrup

2. Pour water over ice to $\frac{1}{2}$ full

4. Blend on 14 seconds 'Granita /

GINGER LEMONADE (VE)

• 3 pumps Sweetbird Ginger syrup

• 2 pumps Sweetbird Lemonade syrup

Medium milkshake' cycle

Chocolate frappé

1. Overfill glass with ice

• Still/sparkling water

4. Garnish and serve

1. Add syrup and ice to a glass

2. Fill with still or sparkling water

and syrups

• 2 pumps Sweetbird Ginger syrup

1. Fill glass with ice, level to the top

2. Pour milk over ice (to 1cm below the

5. Put the lid on tightly then blend until

chocolate frappé*

of the glass

blender jug

smooth

(VE)

• Ice

• Water

base

• Ice

3. Stir well

WHITE CHOCOLATE & GINGER

3. Pour smoothie over water and

(VE)

• Ice

• Water

LEMON & GINGER SMOOTHIE

- Ice
- Water
 - Sweetbird Strawberry smoothie
 - 2 pumps Sweetbird Hibiscus syrup
 - 1. Fill glass with ice, level with the top of the glass
 - 2. Pour water over ice to $\frac{1}{3}$ full
 - 3. Pour smoothie over water and ice to the top
 - 4. Add syrup

· Steamed milk

a smooth paste

as you pour

Steamed milk

a smooth paste

as you pour

of hot water

smooth paste

you pour

(VE)

2. Add syrup then mix to a

3. Add steamed milk, stirring as

(VE)

- 5. Pour contents of glass into blender jug
- 6. Put the lid on tightly, blend until smooth

SPICED HIBISCUS CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 1 or 2 pumps Sweetbird Hibiscus syrup

1. Combine the chai with a splash of hot

2. Top up with steamed milk, stirring

VANILLA & HIBISCUS CHAI

1 or 2 pumps Sweetbird Hibiscus syrup

1. Combine the chai with a splash of hot

2. Top up with steamed milk, stirring

HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with a splash

4. Decorate with whipped cream or cold

HIBISCUS HOT CHOCOLATE

• 1 scoop Zuma Original hot chocolate

• 2 pumps Sweetbird Hibiscus syrup

foam then dust with chocolate

water and syrup in the cup and mix to

• 1 scoop Zuma Vanilla Chai

water and syrup in the cup and mix to

GINGER SODA (VE)

• Ice

3. Stir well

• Ice

• Still water

3. Stir well

• Sparkling water

4. Garnish and serve

2. Fill with still water

4. Garnish and serve

MOJITO (VE)

• 4 leaves of Mint

Sparkling water

wedges into 12oz

highball glass.

long bar spoon.

STEAMER (VE)

1cm at the top

Steamed milk

a smooth paste

and straw.

• Apple juice

• Ice

• 3 pumps Sweetbird Ginger syrup

Add syrup and ice to a glass
 Fill with sparkling water

GINGER ICED TEA (VE)

3 pumps Sweetbird Iced Tea syrup 2 pumps Sweetbird Ginger syrup

1. Add syrup and ice to a glass

GINGER & GARDEN MINT

3 squeezed Lime wedges 2 pumps of Garden Mint syrup 2 pumps of Ginger syrup

1. Pick 4 mint leaves and squeeze 3 lime

2. Add syrup (and puree where applicable) and top glass with ice.

3. Add sparkling water and stir well with

4. Garnish with lime wheel, sprig of mint

SPICED GINGER APPLE

2 pumps Sweetbird Ginger syrup 2 pumps Sweetbird Cinnamon syrup

1. Fill 12oz cup with apple juice, leaving

Pour into steamer jug and add syrup
 Heat on a steam wand until hot

VANILLA & GINGER CHAI (VE)

¹/₂ scoop Zuma Vanilla Chai
3 pumps Sweetbird Ginger syrup

1. Add chai powder and syrup into cup 2. Fill $\frac{1}{3}$ with hot water and mix into

3. Top up with steamed milk

LEMON & GINGER SOOTHIE TM (VE)

- Sweetbird Lemon Smoothie
- 3 pumps Sweetbird Ginger syrup
- Hot water
- 1. Pour 50ml smoothie into cup
- 2. Add syrup
- 3. Top up with hot water then stir

HOW TO: HOT CHOCOLATE

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

GINGER HOT CHOCOLATE (VE)

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Ginger syrup
- Steamed milk

GINGER WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 3 pumps Sweetbird Ginger syrup
- Steamed milk

FIERY TOFFEE NUT HOT CHOCOLATE (VE)

- 1 scoop Zuma Dark hot chocolate
- 1 pump Sweetbird Ginger syrup
- l pump Sweetbird Toffee Nut syrup
- Steamed milk

SPICED ORANGE WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 1 pump Sweetbird Ginger syrup
- 1 pump Sweetbird Orange syrup
- Steamed milk

SPICED TOFFEE HAPPÉ (V)

- ¹/₃ scoop Sweebird Sticky Toffee frappé
- 2 pumps Sweetbird Ginger syrup
- Milk
- 1. Mix frappé powder with a splash of hot water in a cup
- 2. Add syrup
- 3. Top with steamed milk, stirring as you pour

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