



SWEETBIRD®

BRISTOL ENGLAND



Smokey
Spicy
Sweetness

Chilli Syrup

Add smokey chilli to hot chocolates, mochas,
smoothies and more

CHILLI SYRUP

Are you ready to embark on a thrilling flavour adventure that will tantalise your taste buds like never before? Look no further than our new Chilli syrup. It isn't just about adding heat; it's about creating harmonious flavours that dance on your palate. Made with real chilli, whether you're making a hot chocolate or a smoothie, a few pumps of Sweetbird Chilli syrup will take your drink to the next level. Whether you're a fan of mild warmth or a lover of intense heat, our Chilli syrup can be customised to suit your taste preferences. And with just two pumps for a mild warming sensation and three pumps for a real spice kick, customise drinks to your own taste.

TASTING NOTES

A smokey, fruity flavour profile with a spicy heat and black pepper notes. Imagine the vibrant notes of ripe red chillies, balanced with a hint of sweetness, creating a dynamic profile that can take your beverages from ordinary to extraordinary. The smokey flavour pairs perfectly with dark chocolate, while the fruity notes complement rich berries and tropical fruits.

- Made in Bristol, UK
- Made with British sugar
- Free from artificial colours, flavours and preservatives
- Free from GMOs
- Registered with The Vegan Society
- 62 servings per litre bottle



1 litre
30% Post
Consumer
Recycled
bottles with
new white
caps



**HOT CHOCOLATE ✓ COFFEE ✓ MOCHA ✓ SMOOTHIE ✓
GRANITA ✓ SOOTHIE ✓ ICED TEA ✓ LEMONADE ✓**

GET CREATIVE WITH SWEETBIRD

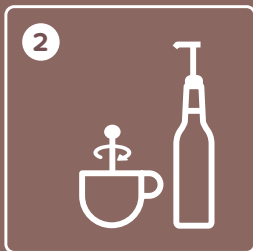
This syrup is part of the Sweetbird range of Creative syrups. With 12 syrups in the collection, our creative syrups allow you to be just that, creative. Add these specialist flavours to menus all year round or introduce them as guest flavours to generate a limited edition buzz.

MAKE CHILLI HOT CHOCOLATE

12 oz / 355 ml drink



1. Combine 1 scoop hot chocolate with a splash of hot water



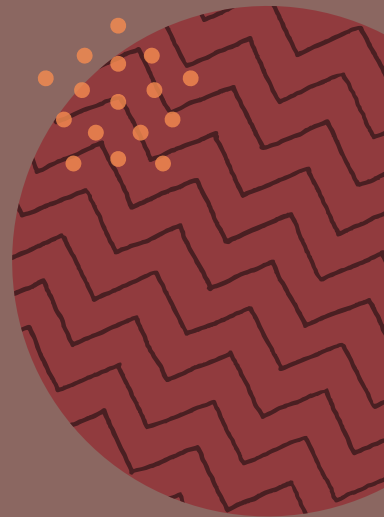
2. Add 2 pumps of syrup then mix into a smooth paste



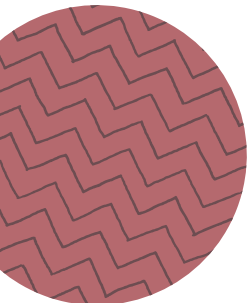
3. Add steamed milk, stirring as you pour



4. Decorate with whipped cream and toppings then dust with chocolate



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Cool Chilli Recipes



Chilli syrup melds beautifully with customer favourites and can be used to create hundreds of hot and cold drinks. Here are a few personal favourites from our experts to get you started.

SPICY WHITE HOT CHOCOLATE

- 1 scoop Zuma White hot chocolate
- 2 pumps Chilli syrup
- Steamed milk

1. Combine the hot chocolate and syrup in a cup
2. Top with steamed milk, stirring as you pour

CHILLI LATTE

- Double espresso
- 2 pumps Chilli syrup
- Steamed milk

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

CHILLI HOT CHOCOLATE

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

1. Combine the hot chocolate and syrup in a cup, with a splash of hot water
2. Top with steamed milk, stirring as you pour

CHILLI MOCHA

- Double espresso
- 1 scoop Zuma Dark hot chocolate
- 2 pumps Chilli 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

CHILLI, PINK GUAVA & LIME LEMONADE

- 2 pumps Pink Guava & Lime syrup
- 2 pumps Chilli syrup
- Sparkling water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

CHILLI & LIME SODA

- 2 pumps Lime syrup
- 2 pumps Chilli syrup
- Sparkling water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

CHILLI, DRAGON FRUIT & PAPAYA SODA

- 2 pumps Dragon Fruit & Papaya syrup
- 2 pumps Chilli syrup
- Sparkling water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

CHILLI & WATERMELON GREEN ICED TEA

- 2 pumps Watermelon Green Iced Tea syrup
- 2 pumps Chilli syrup
- Water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still water
3. Stir and add ice cubes to fill
4. Garnish and serve

CHILLI & STRAWBERRY HOT SOOTHIE

- 50 ml Strawberry smoothie
- 2 pumps Chilli syrup
- Hot water

1. Pour smoothie into cup
2. Add syrup
3. Top up with hot water then stir

CHILLI & STRAWBERRY SMOOTHIE

- Ice / water
- Strawberry smoothie
- 2 pumps Chilli 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, add syrup
4. Pour contents of glass into blender jug
5. Put the lid on tightly, blend until smooth

CHILLI & RASPBERRY GRANITA

- Ice / water
- 2 pumps Frappé & Granita Liquid Base
- 2 pumps Raspberry syrup
- 2 pumps Chilli syrup

1. Overfill glass with ice
2. Pour water over ice to $\frac{1}{2}$ full
3. Pour into blender jar
4. Add 2 pumps liquid base and syrups
5. Blend on 14 seconds 'granita/ medium milkshake' cycle

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