



SWEETBIRD

BRISTOL ENGLAND



Perfect Pistachio Recipes

Pistachio 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.

PISTACHIO HOT CHOCOLATE

- 1 scoop Zuma Original hot chocolate
 - 2 pumps Pistachio syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup
 2. Top with steamed milk, stirring as you pour

PISTACHIO COFFEE

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

PISTACHIO WHITE HOT CHOCOLATE

- 1 scoop Zuma White hot chocolate
 - 2 pumps Pistachio 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

PISTACHIO MOCHA

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

PISTACHIO MATCHA LATTE

- 1 mini scoop Zuma Matcha
 - 2 pumps Pistachio syrup
 - Steamed milk
1. Combine 1 mini scoop with a splash of cold water and syrup, then whisk vigorously
 2. Top with steamed milk. Adjust to taste

PISTACHIO CHOCOLATE FRAPPÉ

- Ice / milk
 - 1 scoop Chocolate frappé
 - 2 pumps Pistachio syrup
1. Fill glass with ice, level with the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add frappe powder and syrup
 5. Put the lid on tightly, blend until smooth

PISTACHIO STEAMER

- 2 pumps Pistachio syrup
 - Steamed milk
1. Add syrup to a cup
 2. Top up with steamed milk

PISTACHIO & ROSE LATTE

- Double espresso
 - 2 pumps Pistachio syrup
 - 1 pump Rose syrup
 - Steamed milk
1. Combine the double espresso and syrups in a cup
 2. Top up with milk, stirring as you pour

PISTACHIO MILKSHAKE

- Ice / milk
 - ½ scoop Vanilla frappé
 - 2 pumps Pistachio syrup
1. Half fill 12oz glass with ice
 2. Fill glass with milk (to 1 cm below the top)
 3. Pour contents of glass into blender jar
 4. Add syrup and frappé powder
 5. Put the lid on tightly then blend until smooth

PISTACHIO & RASPBERRY FRAPPÉ

- Ice / milk
 - 1 scoop Vanilla frappé
 - 2 pumps Pistachio syrup
 - 1 pump Raspberry pureé
1. Fill glass with ice, level with the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add frappé powder, syrup and pureé
 5. Put the lid on tightly, blend until smooth

PISTACHIO CHAI

- 1 scoop Zuma Spiced or Vanilla chai
 - 2 pumps Pistachio syrup
 - Steamed milk
1. Combine chai and syrup in a cup.
 2. Fill ½ with hot water and mix into a smooth paste.
 3. Top up with steamed milk.

Follow Sweetbird on social and visit our website for hundreds more recipe ideas.



hello@sweetbird.com
sweetbird.com