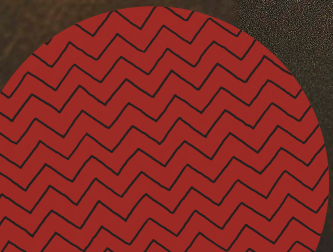


Beyond
Pumpkin Spice!



SWEETBIRD®

BRISTOL ENGLAND



Recipe inspiration

Pumpkin Spice is a classic treat, but have you considered mixing up your menu with additional Autumnal flavours from the award-winning Sweetbird Syrup collection?!

Cinnamon Bun Latte

- Double espresso
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Combine double espresso and syrup in the cup
2. Top up with steamed milk

Praline Iced Latte

- Ice
- Double espresso
- 2 pumps Praline syrup
- Milk

1. Add ice to glass to $\frac{1}{3}$ full
2. Pour double espresso and syrup over ice
3. Top with milk, stir and serve

Toasted Marshmallow Milkshake

- Ice
- Milk
- 2 pumps Toasted Marshmallow syrup
- 1 scoop Vanilla Bean frappé
- Whipped cream
- Mini Marshmallows

1. Half fill glass with ice
2. Top up with milk (to 1cm below the top)
3. Pour contents into blender jug
4. Add frappé and syrup
5. Put the lid on tightly then blend until smooth
6. Top with whipped cream and mini marshmallows, then serve

Peanut Butter Frappé

- Ice
- Milk
- 1 scoop Vanilla Bean frappé
- 2 pumps Peanut Butter syrup
- Whipped cream to top

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 jug
4. Add frappé powder and syrup
5. Put the lid on tightly, blend until smooth
6. Top with whipped cream and serve

All recipes
for 12oz
drinks!



Cinnamon Iced Mocha

- 1 scoop Zuma Single Origin Hot Chocolate
 - Double espresso
 - 2 pumps Cinnamon syrup
 - Ice
 - Milk
1. Combine hot chocolate and double espresso with a splash of hot water and mix to a smooth paste
 2. Add syrup and ice
 3. Top up with cold milk, stirring as you pour

Chai Steamer

- 2 pumps Chai syrup
 - Steamed milk
1. Add syrup into cup
 2. Top up with steamed milk, stirring as you pour

Honeycomb Iced Chocolate

- 1 scoop Zuma Original Hot Chocolate
 - 2 pumps Honeycomb syrup
 - Ice
 - Milk
1. Combine hot chocolate with a splash of hot water and mix to a smooth paste
 2. Add syrup and ice
 3. Top up with cold milk, stirring as you pour

Chilli Hot Chocolate

- 1 scoop Zuma Dark Hot Chocolate
 - 2 pumps Chilli syrup
 - Steamed milk
1. Combine hot chocolate and syrup in a cup with a splash of hot water and mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour

Toffee Nut Cappuccino

- Double espresso
 - Toffee Nut syrup
 - Foamed milk
1. Combine double espresso and 1 pump of syrup in the cup
 2. Top with foamed milk

S'mores Mocha

- 2 pumps S'mores syrup
 - 1 scoop Zuma Dark Hot Chocolate
 - Double espresso
 - Steamed milk
1. Combine syrup, hot chocolate and double espresso in a cup then mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour
 3. Dust with chocolate before serving





Speculoos Iced Chai

- 1 scoop Zuma Spiced Chai
- 2 pumps Speculoos syrup
- Ice
- Milk

1. Combine chai with a splash of hot water and mix to a smooth paste
2. Add syrup and ice
3. Top up with cold milk, stirring as you pour

Haunting White Hot Chocolate

- 1 scoop Zuma White Hot Chocolate
- Steamed milk
- Dark Chocolate sauce

1. Combine hot chocolate and syrup in a cup with a splash of hot water and mix to a smooth paste
2. Top up with steamed milk, stirring as you pour
3. Draw cobweb on with Chocolate sauce

Blood & Guts Frappé

- Ice
- Milk
- 1 scoop Vanilla Bean frappé
- Strawberry purée
- Whipped cream
- Freeze Fried Strawberry Pieces

1. Half fill glass with ice
2. Top up with milk (to 1cm below the top)
3. Pour contents into blender jug
4. Add frappé
5. Put the lid on tightly then blend until smooth
6. Drizzle strawberry purée inside glass, add frappé, top with whipped cream and strawberry pieces, then serve

