



the barista's choice™

Mix and Match Recipes

The wide range of drinks from BTB can be mixed together to make some delicious combinations...

Coffee nut Frappe

1. Full glass of Ice
2. ½ fill with milk
3. Add 1 shot of espresso
4. Add two shots Sweetbird Hazelnut syrup
5. Pour into blender
6. Add 1 level scoop of Zuma Caffe frappe powder
7. Blend until smooth

Pinacolada

1. Full glass of Ice
2. 2 shots of white rum (at least)
3. fill with Pineapple Juice
4. Add two pumps of Sweetbird Coconut Syrup
5. Pour into blender
6. Add 1 level scoop of Zuma Vanilla frappe powder
7. Blend until smooth

Banoffe pie

1. Full glass of Ice
2. 3/4 fill with milk
3. Top up with Sweetbird banana Smoothie
4. Pour into blender
5. Add 1 level scoop of Zuma Sticky toffee frappe powder
6. Blend until smooth

Café crème brulee

1. Double shot of espresso
2. 1 pump of caramel Sauce
3. 2 pump of white chocolate syrup
4. Topped with silky steamed milk
5. Then dress with cream and crushed crunchie bar.

Banana Blueberry Muffin

1. Full glass of Ice
2. ½ fill with milk
3. 1 pumps of Sweetbread gingerbread syrup
4. 3 pumps of Sweetbread blueberry syrup
5. Top up with Sweetbread banana smoothie
6. Pour into blender
7. Blend until smooth

Mocha Madness

1. Double shot of espresso
2. 28g of Zuma dark hot chocolate powder
3. Wisk into a paste
4. Add at least 2 shots of Dark Rum
5. Topped with silky steamed milk
6. Carefully float cream on top.

Flavored espresso

1. Good strong double shot of espresso
2. 1 pump of Sweetbird syrup of choice.
3. Especially good topped with a little whipped cream.

Flavored cappuccino

1. Good strong double shot of espresso
2. 2 pump of Sweetbird syrup of choice.
3. Topped with a good thick milk froth and a sprinkling to cocoa powder.