

Beyond
the
Bean®



Christmas recipes



Team Bean's favourite holiday is just around the corner and we have all the best drinks to keep you and your customers full of Christmas cheer. We've raided the pantry for the most festive Sweetbird and Zuma flavour combinations to create a hearty hamper of seasonal recipes.

Ultimate Toasted Marshmallow Hot Chocolate

- 1 pump Sweetbird Toasted Marshmallow Syrup
- 1 scoop Zuma Original Hot Chocolate
- Zuma Chocolate Sauce
- Zuma Triple Chocolate Crispies
- Steamed milk
- Whipped cream
- Mini marshmallows

Combine hot chocolate, syrup and a splash of hot water in a cup. Stir into a paste then top up with steamed milk, stirring as you pour. Finish with whipped cream, triple chocolate crispies, a flurry of mini marshmallows and lashings of chocolate sauce.

All recipes 12oz drinks



ZUMA®

Christmas Pud Latte

- 1 pump Sweetbird Cherry Syrup
- 1 pump Sweetbird Almond Syrup
- Double espresso
- Steamed milk

Combine syrups and freshly pulled double espresso in your cup. Top up with freshly steamed milk.

TOP TIP: At this time of year, consumers are looking for a decadent treat. Don't be afraid to go overboard with toppings to make your drink extra desirable.



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Drinks shown for illustration purposes only.



Dreaming of a White Christmas



Gingerbread White Chocolate

- 2 pumps Sweetbird Gingerbread Syrup
- 1 scoop Zuma White Hot Chocolate
- Steamed milk

Eggnog White Hot Chocolate

- 2 pumps Sweetbird Eggnog Syrup
- 1 scoop Zuma White Hot Chocolate
- Steamed milk

Winter Wonderland Hot Chocolate

- 2 pumps Sweetbird Winter Spice Syrup
- 1 scoop Zuma White Hot Chocolate
- Steamed milk

METHOD: Combine hot chocolate powder and syrup in a cup with a splash of water. Stir to make a paste then top up with steamed milk, stirring as you pour.

TOP TIP: Want a more indulgent drink? Try adding cream or finishing with grated white chocolate. Delicious!

Treat yourself...



DID YOU KNOW?

Marshmallows originally came from the sweet sap of the 'Mallow' plant that grows in salty marshes. Doctors would also use the sap to soothe colds and sore throats.

Banoffee Snowman Steamer

- 1 pump Sweetbird White Chocolate Syrup
- 1 pump Sweetbird Banana Syrup
- Zuma Caramel Sauce
- Steamed milk
- Whipped cream
- Mini marshmallows

Combine syrups in a cup then top with steamed milk, stirring as you pour. Finish with lashings of whipped cream, a drizzle of sauce and a flurry of mini marshmallows.

Mince Pie Hot Chocolate

- 1 pump Sweetbird Pumpkin Spice Syrup
- 1 pump Sweetbird Toffee Apple Syrup
- 1 scoop Zuma Original Hot Chocolate
- Zuma Triple Chocolate Crisps
- Steamed milk
- Whipped cream

Combine syrups and hot chocolate powder in a cup with a splash of hot water. Mix into a paste then top with steamed milk, stirring as you pour. Finish with whipped cream and triple chocolate crisps.

Toffee Nut Latte

- 1 pump Sweetbird English Toffee Syrup
- 1 pump Sweetbird Hazelnut Syrup
- Double espresso
- Steamed milk

Combine syrups and freshly pulled espresso in cup. Top with steamed milk.

*Wishing you a
Happé™ Christmas...*



Tinder Toffee Happé™

- ½ scoop Zuma Sticky Toffee Frappé
- Zuma Caramel Sauce
- Steamed milk
- Whipped cream

Mix half a 40g scoop of frappé powder with a splash of hot water to your cup. Stir together to make a paste and top with steamed milk, stirring as you pour. Finish with whipped cream and caramel sauce.

Black Forest Frappé

- 2 pumps Sweetbird Cherry Syrup
- 1 pump Sweetbird Amaretto Syrup
- 1 scoop Zuma Chocolate Frappé Powder
- Milk
- Ice

Fill cup with ice and top up with milk. Pour into a blender jar, then add the syrups and frappé powder. Blend until smooth then pour back into cup to serve.



Soothie™ your soul



Virgin Mulled Wine Soothie™

- 50ml Sweetbird Raspberry & Blackcurrant Smoothie
- 2 pumps Sweetbird Winter Spice Syrup
- Hot water

TOP TIP: This great alternative to mulled wine can be served all day long. Try making batches if you have a soup kettle you can keep on the counter or give out sample cups from a glass teapot to get people interested.

Spiced Tropical Soothie™

- 50ml Sweetbird Mango & Passionfruit Smoothie
- 2 pumps Sweetbird Chilli Syrup
- Hot water

Peach Cobbler Soothie™

- 50ml Sweetbird Peach Smoothie
- 2 pumps Sweetbird White Chocolate Syrup
- Hot water

METHOD: Combine smoothie and syrup in a cup. Top with hot water, stir well and serve.

Coffee, gear & festive cheer



The nice list:

1. Coffeemaker No.2 Brewer
2. Rhinowares Barista Cloths
3. Lovely Jugs
4. Festive Cups



1. This beautifully designed brewer from Manual will be available in the new year and we cannot wait!
2. Treat the baristas in your life (or yourself) to this stylish and hardwearing set of Rhinowares Barista Cloths.
3. Blue ones, green ones, black ones, yellow ones: our selection of jugs keeps growing. Start 2017 with a shiny new collection, ready for another year full of great coffee, happy customers and even happier baristas.
4. Our festive cups have flown off the shelf again this year. Missed out? Remember to get your orders in early next year to avoid disappointment.

Speak to your account manager for more information about any of the products featured.

Top Tips for Festive Drinks

1. Whip it real good

People love whipped cream on their drinks, so why not give them an extra treat by flavouring your cream.

Chantilly Cream

- 10 pumps Sweetbird French Vanilla Syrup
- 600ml double cream*

Cinnamon Cream

- 5 pumps Sweetbird French Vanilla Syrup
- 2 tsp ground cinnamon
- 600ml double cream*

METHOD: Add all ingredients to a 1ltr cream whipper and use as normal. So simple and oh so effective.

*Adjust quantities to suit your whipper.



2. Dust is a must

Dust your drinks for a sophisticated finish. Use snowflake or star stencils to give an extra festive feel.

We suggest trying it with:

- Zuma Gold Dust
- Zuma Original Chocolate Shaker
- Zuma Chai
- Ground cinnamon
- Dessicated coconut
- Nutmeg powder
- Freeze dried fruit

3. Fantastic festive flavours:

Almond, Eggnog,
French Vanilla,
Winter Spice,
Gingerbread
& Toffee

Happy Christmas from
everyone at Beyond the Bean!

For more recipe ideas & support visit hellosweetbird.com // zumadrinks.com



 Sweetbird® ZUMA®