

Edition 36 | Autumn/Winter 2020

Tastes for all Seasons



*Zuma White Hot Chocolate / Classic Sweetbird syrups
/ Easy winter recipes / Full on fruit flavours / Perfect
purées / Sugar-free syrups / Blendtec blenders*

BEYOND
THE BEAN[®]

FORWARD THINKING IN DRINKING

— IN THIS EDITION —

Autumn/Winter 2020



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Winter essentials

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for quick and easy menus

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Apple & Spice



All about this book...

RECIPES

All the recipes in this book are based on using a 12oz cup, unless otherwise stated. All the products are, of course, Sweetbird, Zuma and Cosy, we just don't repeat it every time as this would get very repetitive.

VE FOR VEGAN

The vast majority of Sweetbird and Zuma products are registered with The Vegan Society. Cosy is ALL vegan, and organic. If you see a (VE) by the recipe, it means it is vegan friendly, either dairy-free or made with non-dairy milk. If not, one of the ingredients contains milk so cannot be sold as vegan even when made with non-dairy milk. Our non-vegan products are generally approved by The Vegetarian Society too.

WATCH US ON YOUTUBE

If you see a play button near a recipe you can watch the recipe (or one very similar) at our YouTube channel. Simply click on the button to be taken to the videos - or click on the icon here to be taken to the channel.



WANT TO KNOW MORE?

We hope this book inspires you to create wonderful drinks and curate interesting menus. For in-depth information on any of the products showcased here visit - just click on any of the images to be taken to the product page. Alternatively, speak to your regular supplier of Sweetbird, Zuma, Cosy and Blendtec or call Beyond the Bean who can help find your nearest stockist. Our contact details are on the back cover.

— WELCOME TO —

WINTER

*Welcome to Autumn/Winter 2020 and
a season full of creativity*

With summer a distant memory we look ahead to the chillier months, and how customers' can be warmed and treated. In this issue we are going all out for chocolate, looking at the Zuma collection and the seven blends in the range. We'll show you how to take your chocolate to

the next level, whilst keeping in mind the need for operationally straight forward recipes. We wish all our customers a successful winter and hope this brochure can help spread a little joy throughout the season.

Enjoy!

*The Chocolate
issue...*



DRINK INSPIRATION: Zuma Thick Hot Chocolate

— TAKE — YOUR PICK

Zuma offers seven hot chocolates, but which are right for your business?

The world of Zuma is full of rich, luxurious chocolates to suit every taste. Free from any unnecessary ingredients we keep our blends simple; the difficult part will be choosing which is best for your business and customers.

As with coffee, customers expect quality when they order a hot chocolate. Take as much care choosing chocolate as you do coffee beans; your customers and profits will thank you for it.

Decisions about your menu should always centre around your customers. A clientele of mainly families with young children will probably not enjoy hot chocolates made with 80% cocoa. We recommend offering Zuma Original, our every day milk chocolate as your go-to hot chocolate. Offer this with the deliciously different Zuma White or even Zuma Thick and you'll keep customers happy. If your customers are mainly students, or the business is in a particularly hipster location, consider Zuma Organic, with 40% cocoa. Offer this along with a Super Hot Chocolate, made with a combination of our 100% cocoa and Zuma Protein powder, for a millennial demographic.

Starting with Zuma Original with a 25% cocoa content, the collection goes all the way up to a 100% cocoa to be used in any number of drinks including your own house blend of hot chocolate.

Zuma Hot Chocolates are available in a mixture of 2kg tins and 1kg flat bottomed resealable bags. All are registered with The Vegan Society, apart from White Chocolate which is approved by The Vegetarian Society. For full details of the entire range visit zumadrinks.com

Recipes

ZUMA HOT CHOCOLATE (12OZ) ▶

- 1 scoop Dark, Fairtrade, Original, Organic, or White hot chocolate
- Steamed milk

1. Combine 1 scoop hot chocolate with a splash of water
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour

COCONUT HOT CHOCOLATE

- 1 scoop Organic hot chocolate
- 2 pumps Coconut syrup
- Steamed milk

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



25% Original



25% Thick



White



33% Fairtrade



40% Organic



100% Cocoa

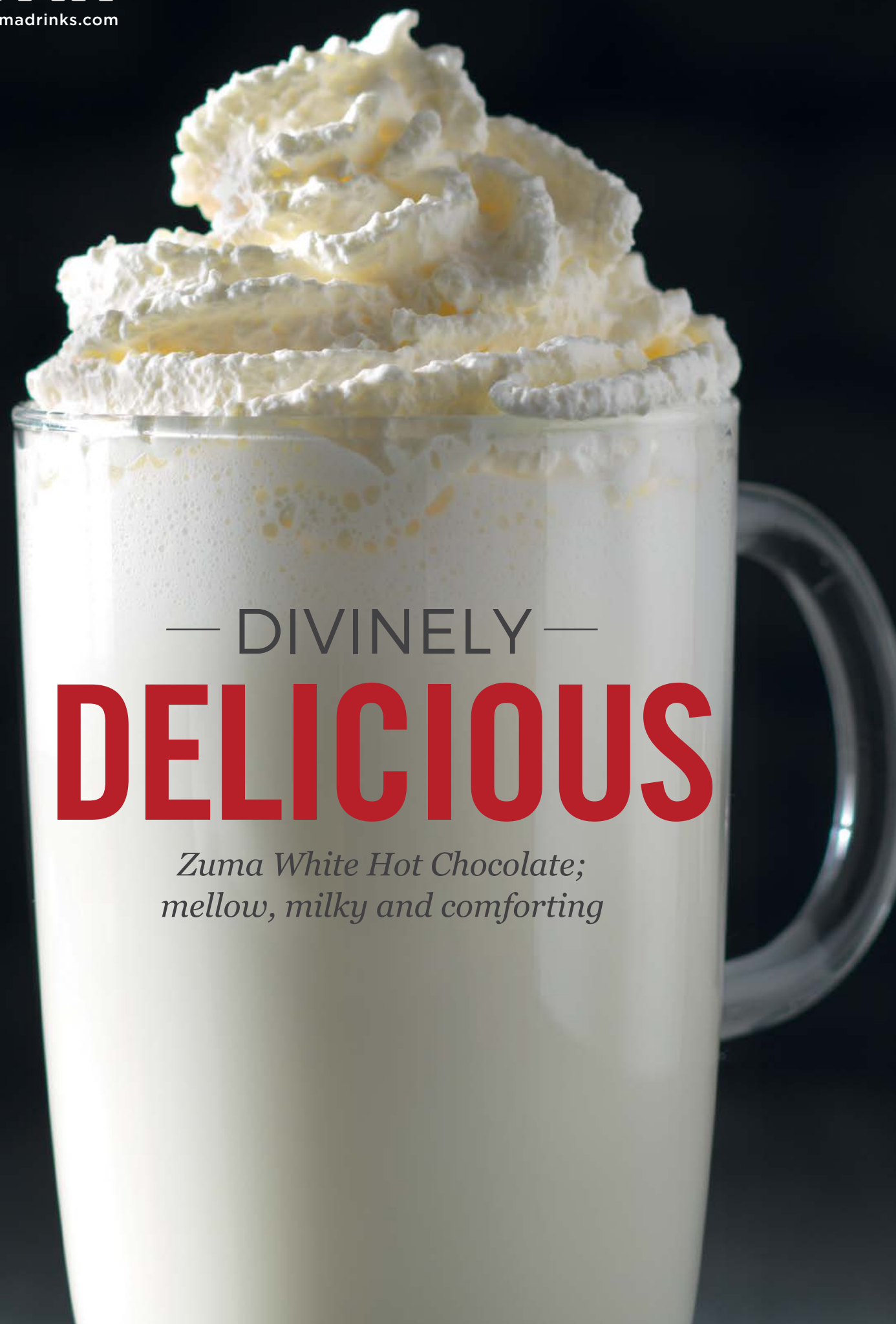


33% Dark

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DRINK INSPIRATION: The Zuma Collection



— DIVINELY —
DELICIOUS

*Zuma White Hot Chocolate;
mellow, milky and comforting*

THE BUTTERY TASTE OF WHITE HOT CHOCOLATE IS PURE DECADENCE

White hot chocolate is something we are certain is going to be making an appearance on many menus this winter as an alternative to traditional hot chocolate.

Strictly speaking it's not really chocolate as we know it, it's made with a blend of cocoa butter and milk powders – not cocoa solids, which make chocolate brown, so there's no bitterness. Of course being from the Zuma there are no artificial colours, flavours or preservatives and it's approved by The Vegetarian Society.

Whether enjoyed as the creamy, dreamy cup of loveliness that is straight up Zuma White Hot Chocolate or with an added shot

of syrup for extra flavour, customers will be pleased to be offered the choice. Some of our top recommendations that work particularly well are below but we'd love to know what works for you.

TIPS FROM US TO YOU

If space is limited you may not want to add another tin of chocolate so try Zuma White Chocolate Sauce which also makes a great white hot chocolate. Just two pumps stirred into steamed milk and voila! Adding syrup or purée is easy with this method too - simply add them to the sauce, stir, then top with steamed milk.

Make it your own ▶



For all these flavours the method is the same and so simple:

Add a splash of hot water to a scoop of Zuma White Hot Chocolate in a 12oz cup. Add two pumps of any Sweetbird syrup and stir well. Steam some milk then pour into the chocolate/syrup mixture, stirring as you pour. Try these classics to give an idea of the wonderful creations available when you start to mix and match Zuma and Sweetbird:

- Salted Caramel (sf)
- Chai
- Toasted Marshmallow
- Gingerbread (sf)
- Coconut
- Raspberry
- Toffee Nut
- Peanut Butter
- Strawberry (sf)
- Speculoos



DRINK INSPIRATION: Salted Caramel White Hot Chocolate

— KEEP CHOCOLATE — ETHICAL

*Choose from Zuma's three farmer
friendly blends*



ZUMA®
www.zumadrinks.com

DRINK INSPIRATION: Zuma Organic Hot Chocolate

SOURCED DIRECTLY FROM BOLIVIA BY ZUMA JUST FOR YOU

We understand how much love and attention goes into choosing coffee. Whether buying beans ready to go, or roasting yourself, the coffee served is what sets you apart from your competitors.

We take the same care when choosing our partners which is why we're so happy to work with El Ceibo in Bolivia. The co-operative are committed to protecting their native rainforest and became the first certified organic cocoa cooperative in the world in 1988.

El Ceibo work to protect against the degradation of their lands using natural and organic methods and today grow an estimated 70% of the total organic cocoa cultivated in Bolivia. They are also the first to have processed their own cocoa into powder form. This was something we

were particularly looking for when sourcing this cocoa, as it means more of the revenue stays with the co-operative.

All the cocoa is grown without using chemical pesticides or fertilisers. El Ceibo farmers share their knowledge from farmer to farmer to increase productivity and improve quality, much in the same way we share knowledge with our own customers.

Certified organic, the Bolivian cocoa is available as a rich 40% blend organic hot chocolate, and also a 100% cocoa, should you wish to create your own house blend. The 100% cocoa can also be used for milkshakes, mochas or to bake organic cakes and biscuits.



HOW TO MAKE ZUMA HOT CHOCOLATE

Use this simple method to make Zuma Original, Organic, Dark, Fairtrade Dark and White Hot Chocolates. The method for our rich Thick Chocolate can be found on the next page.



1. Put 1 scoop (28g) Zuma Hot Chocolate into a 12oz cup.



2. Add a splash of hot water and mix into a smooth paste.



3. Add steamed milk, stirring as you pour.



100% COCOA Organic cocoa to blend to your liking.

The cocoa is naturally processed which means it is non-alkalized – this gives it a complex, malty flavour and a reddish colour.



40% ORGANIC Bolivian organic chocolate

Zuma Organic is a rich blend made with 40% organic cocoa and sugar, nothing else. No artificial colours, flavours or preservatives.



100% FAIRTRADE DARK

**Dark and smooth with
fairness for farmers.**

Dark and smooth with the perfect bitter balance this dark hot chocolate is made with 33% West African cocoa. It is 100% Fairtrade which means we can guarantee the farmers and workers benefit from fair prices, decent working conditions and good terms of trade.

— CHOCOHOLIC — HEAVEN

*For ultimate chocolate luxury choose
Zuma Thick Hot Chocolate.*

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*To make a super
thick dipping sauce
mix one scoop of
Zuma Thick Chocolate
with 1oz (30ml)
hot water.*

DRINK INSPIRATION:
Zuma Thick Hot Chocolate

OUR RICHEST, GOOIEST, YUMMIEST CHOCOLATTEST, HOT CHOCOLATE

Zuma Thick Hot Chocolate, made with 25% West African cocoa, is our Spanish-style hot chocolate, extremely thick and great for dipping. Steam it with milk to make it thick, then serve it short. Drink, sip or dip with churros or biscotti, add orange or chai syrup for a seasonal special, or a double espresso for a delicious dark mocha shot.

We recommend serving Zuma Thick hot chocolate for a triple chocolate treat - three espresso cups - one Zuma Original, one Thick and one White. Perfect for those customers who don't like to make decisions or just want to be spoilt rotten. Add a sprinkle of Zuma Gold Dust for a truly decadent experience.



Recipes

THICK RASPBERRY HOT CHOCOLATE (6oz)

- Milk
- 1 scoop Thick hot chocolate
- 1 pump Raspberry purée

1. Pour 100ml milk into steaming pitcher
2. Add hot chocolate and purée then whisk
3. Heat using a steam wand until it thickens
4. Pour and serve

HOT CHOCOLATE ROYALE

- 1 scoop White hot chocolate
- 2 pumps Salted Caramel syrup
- Steamed milk
- Gold dust

1. Combine hot chocolate with a splash of hot water
2. Add syrup and mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Top with Gold Dust

25% Cocoa

THICK HOT CHOCOLATE

Extremely thick and great for dipping.



HOW TO MAKE ZUMA THICK CHOCOLATE (6oz)



1. Pour 100ml milk into steaming pitcher.
2. Add one 40g scoop of Zuma Thick Hot Chocolate powder.
3. Stir well.
4. Heat using a steam wand until it thickens.
5. Pour and serve.

— ADD SOME — SPICE

*Customers can sit back and relax
with the trio of vegan chai from Zuma*

The perfect alternative to tea, coffee and hot chocolate, chai has been a staple on winter menus for years with its popularity only increasing.

Chai is India's national drink - it's loved in every home, sold on every street and served in every shop. Many years ago we travelled to India and tried lots of variations to be sure our three Zuma Chai taste authentic.

Winner of Best New Product in the Specialty Beverage Stand-Alone category at the World of Coffee event, Zuma Turmeric Chai is a mild blend of turmeric with flavours of ginger, vanilla and orange. The stunning yellow of the root makes for an impressive bright

blend, whether as a latte, or served as an early morning shot mixed with espresso. Registered with The Vegan Society, make it with coconut milk, as well as regular dairy for a delicious, golden drink. Add a mini scoop to Sweetbird yogurt frappé and fruit smoothie for an exotic lassi.

Zuma Spiced and Vanilla Chai are both made with real black tea extract and the perfect balance of spices. Just one scoop of either, combined with steamed non-dairy milk makes a silky smooth vegan chai latte.

Add a scoop of either with two pumps of Sweetbird Liquid frappé for an ice-blended chai drink.



Vanilla

Black tea extract, ground ginger and cinnamon - with a hint of vanilla.



Spiced

Warming blend of black tea extract, ground ginger and cinnamon



Turmeric

A mild blend of turmeric with flavours of ginger, vanilla and orange

How to make chai

ZUMA CHAI (VE)

- 1 scoop Spiced or Vanilla chai
 - Steamed oat milk
1. Add chai to cup
 2. Fill to ¾ with hot water and mix to a smooth paste
 3. Top up with steamed oat milk, stirring as you pour

GOLDEN HOT CHOCOLATE (VE)

- 1 scoop Dark hot chocolate
 - ½ mini scoop Turmeric Chai
 - Steamed coconut milk
1. Combine hot chocolate and chai with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

ZUMA®
www.zumadrinks.com

- No artificial colours, flavours or preservatives
- Made with real spices
- Award-Winning Turmeric Chai is organic too
- Registered with The Vegan Society



DRINK INSPIRATION: Zuma Spiced and Vanilla Chai



DRINK INSPIRATION: Zuma Rooibos and Matcha lattes

Make easy iced lattes by mixing the powder with a little water, then adding cold milk and ice

— MAKE IT — TEA TIME

Made with just finely ground tea leaves, Zuma organic tea powders offer a natural sales boost.

It's versatility that made us fall in love with Zuma Matcha and Rooibos powders, not just because they are 100% plant based and organic. Add to any number of hot or cold drinks for hundreds of great tasting recipes.

Zuma finely ground matcha powder is made from specially grown and processed green tea. High in fibre and protein, it is 100% organic; nothing has been added or taken away. It has a fresh, grassy flavour and is the purest way to get your green tea boost. The 100g pouch contains enough matcha to make 66 12oz drinks. Use in hot chocolate or with any milk alternatives for a different take on this new classic.

Offering a concentrated rooibos boost Zuma 100% Organic South African Rooibos powder is naturally caffeine and sugar-free, and high in fibre. The 'red bush' plants only grow naturally in one place in the world, the Cederberg region of north west Cape Town. Known to be high in antioxidants, it may also decrease blood pressure, reduce stress levels, lower cholesterol, aid digestion and boost the immune system.

Zuma Organic Rooibos powder can be added to steamed milk for a rooibos latte, into hot chocolate or into blended drinks for a concentrated rooibos boost.

Recipes

MATCHA OR ROOIBOS LATTE

- 1 mini scoop Matcha or Rooibos plus more for dusting
 - Steamed milk
1. Add powder to cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Dust with powder

DARK MATCHA HOT CHOCOLATE

- 1 scoop Fairtrade Dark hot chocolate
 - 1 mini scoop Matcha
 - Steamed milk
1. Whisk powders with a splash of warm water or milk to form a paste.
 2. Top up with steamed milk, stirring as you pour

ROOIBOS & SALTED CARAMEL LATTE

- 2 pumps Salted Caramel syrup
 - 1 mini scoop Rooibos powder, plus more for dusting
 - Steamed milk
1. Combine the syrup and powder in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Dust with rooibos powder

MATCHA & COCONUT STEAMER

- 2 pumps Coconut syrup
 - 1 mini scoop Matcha plus more for dusting
 - Steamed milk
1. Combine the syrup and matcha in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Dust lightly with matcha





DRINK INSPIRATION: Red Velvet Hot Chocolate

- 100% Organic beetroot
- Registered with The Vegan Society
- Each 100g pouch is made from 810g of fresh beetroot
- 100% Organic
- Pesticide free
- No added sugar
- Free from artificial colours, flavours, additives and preservatives



— LOVE RED — VELVET

Prepare for a beetroot take over

Rich earthy flavour with a vibrant colour Zuma Organic Beetroot powder is made from 100% organic beetroot and is registered with The Vegan Society. Believed to boost immunity, endurance and stamina as well as increase energy levels, beetroot's health benefits only add to the charm of this distinctive root vegetable. With its rich earthy flavour and vibrant colour this organic beetroot powder is the key ingredient to make beetroot lattes, red velvet hot chocolates, smoothies and even red velvet cakes. Squeezing 24g of fresh beetroot into each concentrated 3g portion this is the convenient, hassle-free way to add beetroot to your drinks menu.

Recipes

RED VELVET HOT CHOCOLATE

- 1 scoop Organic hot chocolate
 - 1 mini scoop Beetroot powder
 - Organic steamed milk
1. Combine hot chocolate and beetroot in a cup
 2. Add a splash of hot water and mix into a smooth paste
 3. Add steamed milk, stirring as you pour

BEETROOT LATTE (VE)

- 1 mini scoop Beetroot powder
 - 1 pump Sugar-free Vanilla syrup
 - 1 shot espresso (optional)
 - Steamed oat milk
1. Combine beetroot, syrup and espresso in a cup
 2. Mix to a smooth paste
 3. Top with steamed oat milk, stirring as you pour

BEET AND BERRY SOOTHIE™ (VE)

- 50ml Raspberry & Blackcurrant smoothie
 - 1 mini scoop Beetroot powder
 - Hot water
1. Pour 50ml smoothie into cup
 2. Add beetroot and stir until powder has dissolved
 3. Top up with hot water then stir again

SPICED BEET LATTE (VE)

- 1 scoop Spiced Chai
 - 1 scoop Beetroot powder
 - Steamed soya milk
1. Combine beetroot and chai in a cup.
 2. Add a splash of hot water and mix to a paste
 3. Top with steamed milk, stirring as you pour

— PLANT — POWER

Three plants, one easy way to add protein to your menu

The newest addition to the Pure Powders collection, Zuma Protein adds the power of organic plants to winter menus.

Zuma Protein powder is a carefully blended mix of cocoa, maca and hemp to offer a deep, malty taste. It contains 32g protein per 100g, is high in fibre and has no added sugar.

Maca is a plant that is native to the high plateaus of the Andes Mountains in Peru. It has been cultivated as a vegetable crop in Peru for at least 3000 years. The plant is a relative of the radish, has an aroma similar to butterscotch and may boost immune system and energy levels.

Our second ingredient, hemp protein, has an earthy, nutty flavour profile and contains the nine essential amino acids. The final ingredient is cocoa powder, known not only as the answer to many a chocoholics dreams, but is also a rich source of polyphenols which may boost mood, improve cardiovascular health, lower blood pressure and improve blood sugar levels. These three organic ingredients combine to make a wonderful, natural protein boost.

Organic

PROTEIN POWDER

Approx 26 servings per 200g pouch

Recipes

SUPER HOT CHOCOLATE (VE)



- 1 scoop Organic hot chocolate
- 1 mini scoop Protein powder
- Steamed oat milk

1. Combine the hot chocolate and powders with a splash of hot water
2. Mix to a smooth paste
3. Top up with steamed oat milk stirring as you pour

PEANUT BUTTER CUP PROTEIN HOT CHOCOLATE (VE)

- 1 scoop Dark hot chocolate
- 2 pumps Peanut Butter syrup
- 1 mini scoop Protein powder
- Steamed oat milk

1. Combine the powders and syrup in a cup
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour



MAKE HOT CHOCOLATE SUPER WITH ZUMA

- 100% organic
- A blend of three plant based ingredients
- Contains 32g protein per 100g
- High in fibre
- No added sugar
- No artificial colours, flavours or preservatives
- No sweeteners
- Registered with The Vegan Society



DRINK INSPIRATION: Zuma Super Hot Chocolate

— LET'S GET — SAUCY

*Zuma Sauces; oozing with flavour
and yummy in or on your drinks*



ZUMA®
www.zumadrinks.com

DRINK INSPIRATION: Caramel Dark Hot Chocolate

SQUEEZE, SWIRL, DRIZZLE, REPEAT.

Zuma's trio of sauces, Dark Chocolate, Caramel and White Chocolate, can be added to hot and cold drinks for extra depth of flavour, or used to dress drinks for the perfect Instagram ready finish.

Just two pumps of dark or white chocolate sauce into steamed milk make an easy hot chocolate, while adding a pump of caramel to either makes a delicious Millionaire's hot chocolate.

Rich, dark and very versatile Zuma Dark Chocolate sauce is thick, rich and delicious in all kinds of drinks – from hot chocolates and mochas, to frappés and milkshakes. With no artificial colours it can be used in all your vegan serves too as it is approved by The Vegan Society. Add two pumps to your espresso for an instantly moreish mocha.

For a buttery toffee taste Zuma's rich and golden caramel sauce makes all sorts of drinks delicious. Approved by The Vegetarian Society it is free from artificial colours or flavours too. Add two pumps to a Sweetbird Vanilla Bean frappé, top with whipped cream and Golden Balls for a festive frappé treat.

Zuma's White Chocolate Sauce makes a great white hot chocolate. Needing just two pumps for a 12oz drink this is a highly profitable serve too. Approved by The Vegetarian Society, this sauce, as with the others, can be stored on the counter ready to use as needed.

Each of the Zuma Sauces come in 1.9ltr bottles, giving 63 servings, based on 2 pumps in a 12oz drink.

Our premium pumps are completely reusable as they can be easily dismantled for cleaning.

How to...

CARAMEL DARK HOT CHOCOLATE

- 1 pump Caramel sauce plus extra for drizzling
 - 1 scoop Fairtrade Dark hot chocolate
 - Steamed milk
1. Mix chocolate and sauce with a splash of hot water to form a paste.
 2. Top up with steamed milk
 3. Finish with an extra drizzle of sauce.

DOUBLE CHOCOLATE MOCHA

- 2 pumps White Chocolate sauce
 - Zuma Dark Chocolate sauce for drizzling
 - Double espresso
 - Steamed milk
1. Mix white sauce with double espresso to form a paste.
 2. Drizzle cup walls with dark sauce and top up with milk.
 3. Finish with an extra drizzle of dark sauce.



— EVERYDAY — GLAMOUR

Treat your customers like royalty...



DRINK INSPIRATION: Zuma White and Dark Hot Chocolate

A CHERRY ON TOP, THE ICING ON THE CAKE; IT'S THE LITTLE DETAILS THAT COUNT

We love the holiday season, any excuse for going all out on ultimate recipes with lots of toppings and pizzazz.

Which is where Zuma Gold Dust; the tinsel of toppings, comes in. A simple blend of sugar, cocoa and edible gold powder, our dust will add a golden sheen to any steamed milk drink. Free from any artificial flavours or preservatives it's also registered by The Vegan Society so can happily be used on any hot drinks with steamed non-dairy milk.

Apply a dusting to a hot chocolate before squirting on the whipped cream and the gold particles will be taken up around the edges of the swirl. Or, sprinkle on top of an espresso before pouring your best latte art for added definition.

Don't forget to stay stocked up through February and March to use as a dusting on top of espressos for 'Pots of Gold' to celebrate St Patrick's Day and to show some real love on Valentine's Day.

Zuma Original Chocolate is also available in a handy 300g shaker. Great for keeping on the counter to dust chocolates and mochas, this, and Zuma Gold Dust are the perfect size to pop in a stocking at Christmas, so be sure to boost sales by offering both to customers to take home.



Tip top toppings

Choose from any of these toppings and treats for hot or cold drinks.

- **Triple Chocolate Crispies** - White, milk and plain chocolate coated balls.
- **Golden Balls** - Gold and chocolate coated crunchy, malty balls of fun.
- **Toffee Crunch** - Deliciously crunchy real toffee.
- **Mini Rainbow Chocolate Beans** - Add some fun to your drinks with these bright colourful rainbow beans.
- **Mini Marshmallows** - Little clouds of soft white marshmallows. (150g bag not shown). Keep in a jar on the counter to encourage sales.



— ON THE — MOVE

We say hello to Coffee-Bike and see how Sweetbird adds flavour to go

Mobility, product quality and genuine barista craftsmanship – this is what Coffee-Bike believes in. With around 250 mobile coffee bar converted industrial bikes in 17 countries, the company inspires coffee lovers around the world every day.

We had a chat with Coffee-Bike's UK Marketing Director Laurent-Frederic Lohmann and asked him about the importance of product innovation and development for the mobile coffee catering franchise system:

"At Coffee-Bike, we are incredibly passionate about product quality and consistency. Hence, we are very grateful to be in a partnership with Beyond the Bean that quite literally goes 'beyond the bean'. The sheer variety of new products we brainstorm together does not cease to impress – either our franchisees or their customers."

In addition to well-known coffee classics, the Coffee-Bike portfolio inspires with creative coffee specialities and seasonal offerings. The introduction of alternating summer and winter specials emerges from the creative collaboration with the Beyond the Bean product team and is one of the services provided by the Coffee-Bike headquarters for its franchise partners.

In dedicated workshops, the teams collaboratively test the entire range of Sweetbird syrups. In combination with a strong and rich espresso from the Coffee-Bike's in-house blend "Caferino", they craft finely balanced taste variations, which perfectly complement the regular product portfolio on the bikes.

Golden-brown Sweetbird Hazelnut syrup is the basis of Hazelnut Amaretto Lattes and Nutcracker Macchiato. Combined with sweet amaretto syrup or fine caramel, they pay homage to Christmas bakery favourites. With a topping of Zuma Gold Dust and rich Zuma Chocolate sauce, these winter specials are guaranteed to make your customers' winter special.

Recipes

HAZELNUT AMARETTO LATTE

- 25ml espresso
- 2 pumps Hazelnut syrup
- 1 pump Amaretto syrup
- 265ml steamed milk
- Gold Dust

1. Combine syrups in the cup
2. Add steamed milk
3. Prepare the espresso and pour it into the middle of the cup
4. Cover the milk foam with Gold Dust

NUTCRACKER MACCHIATO

- 25ml espresso
- 2 pumps Hazelnut syrup
- 1 pump Caramel syrup
- 265ml steamed milk
- Chocolate sauce

1. Combine syrups in the cup
2. Add steamed milk
3. Decorate the drink with chocolate sauce (optionally use caramel sauce as well)



DRINK INSPIRATION: Hazelnut Amaretto Latte & Nutcracker Macchiato



— DELICIOUS DRINKABLE — DESSERTS



CHERRY STRUDEL LATTE

- 2 pumps Cherry syrup
- 1 pump Cinnamon syrup
- ½ scoop Vanilla Bean frappé
- Double espresso
- Steamed milk

Mix frappé and espresso to form a paste, then add syrup. Top up with steamed milk, stir and serve.



CRÈME CARAMEL LATTE

- ½ scoop Vanilla Bean frappé
- 1 pump Caramel sauce plus extra for drizzling
- Double espresso
- Steamed milk

Mix frappé and espresso to form a paste. Add sauce and stir.

Top up with steamed milk and serve with extra drizzle of sauce.



BLACK FOREST HOT CHOCOLATE

- 1 scoop Fairtrade Dark Hot Chocolate
- 2 pumps Cherry syrup
- Dark Chocolate sauce for drizzling
- Steamed milk
- Whipped cream

Mix chocolate and syrup with a splash of hot water to form a paste. Top up with steamed milk and stir. Top with whipped cream and a drizzle of sauce.



HOT FUDGE BROWNIE LATTE

- 1 scoop Organic Hot Chocolate
- 1 pump Fudge syrup
- Double espresso
- Steamed milk
- Dark Chocolate sauce for drizzling

Mix chocolate and espresso to form a paste. Add syrup, stir together and top up with steamed milk. Finish with a drizzle of sauce.



MINCE PIE LATTE

- 2 pumps Pumpkin Spice syrup
- 1 pump Orange syrup
- Double espresso
- Steamed milk

Combine espresso and syrup in a cup then top up with steamed milk (do not overheat the milk to avoid curdling).



STICKY SALTED CARAMEL HAPPÉ™

- 2 pumps Sugar-free Salted Caramel syrup
- ½ scoop Sticky Toffee frappé
- Steamed milk
- Whipped cream
- Toffee Crunch

Mix frappé with a splash of water to form a paste. Add syrup, stir together and top up with steamed milk. Dress with whipped cream and a sprinkle of topping.



CLASSIC BAKEWELL LATTE

- 2 pumps Cherry syrup
- 1 pump Amaretto syrup
- Raspberry purée for drizzling
- Whipped cream
- Double espresso
- Steamed milk

Combine syrup and espresso in a cup, top up with steamed milk, cream, purée and serve.



BERRY CRUMBLE SOOTHIE™

- 50ml Raspberry & Blackcurrant smoothie
- 2 pumps Cinnamon syrup
- Hot water

Add smoothie and syrup to the cup. Top up with hot water, stir and serve.



TIRAMISU LATTE

- 1 scoop Dark hot chocolate
- 1 pump Caramel syrup
- 1 double espresso
- Sauce plus extra for drizzling
- Steamed milk
- Whipped cream
- Gold Dust

Mix chocolate with espresso to form a paste. Add sauce, stir together and top up with steamed milk. Top with whipped cream, an extra drizzle of sauce and gold dust.



**BRISTOL
SYRUP CO.**

— FESTIVE — CHEERS

Our range of seventeen syrups are the perfect ingredient for winter cocktails and mocktails.

We're very proud of the syrups created for Bristol Syrup Company; the ingredient bartenders have been missing when it comes to making great cocktails. Our syrups are made in Bristol, with a focus on authentic taste to replicate the syrups good bartenders would want to make themselves.

We've created flavours with passion and expertise, flavours that have depth and character which taste exactly like the name on the label. We believe syrup shouldn't be an afterthought when making cocktails. The quality and taste of syrup should be as well considered as the chosen spirits, juices and fruits.

Find more information and recipes at bristolsyrupcompany.com

Recipes

TWELVE DRUMMERS DRUMMING

- 30ml Coconut syrup
- 100ml Stout
- 2 dash chocolate bitters
- 50ml Soda

Built in a frozen beer mug.
Garnish with a coconut rim.

NINE LADIES DANCING

- 20ml Raspberry syrup
 - 40ml Port
 - 140ml cranberry
- Shaken and poured into a hi-ball filled with ice.
Garnish with cranberries.

SEVEN SWANS ARE SWIMMING

- 15ml Vanilla syrup
 - 50ml Rhubarb gin
 - 10ml lemon juice
 - 10ml aqua faba
- Shake and serve up.
Garnish with a vanilla pod.

FIVE GOLD RINGS

- 30ml Px
- 10ml Triple sec
- 20ml Passionfruit syrup
- 10ml Lime

Shake and serve in a coupette
with an orange twist.

THREE FRENCH HENS

- 20ml Strawberry shrub
syrup
- 40ml cognac
- ½ Egg

50ml cloudy lemonade
Shake the shrub, brandy and
egg together. Pour into a
frozen sour glass and top with
lemonade. Garnish with dried
strawberries.

PARTRIDGE IN A PEAR TREE

- 20ml Elderflower syrup
- 40ml brandy
- 2 dash orange bitters
- 150ml pear juice

Shake with freeze dried
berries and pour into a
highball. Garnish with pear
and berries.

AVAILABLE IN 750ML GLASS BOTTLES

- NO.1 SIMPLE 1:1
- NO.2 SIMPLE 2:1
- NO.3 DEMERARA
- NO.4 RASPBERRY
- NO.5 PASSIONFRUIT
- NO.6 GRENADINE
- NO.7 ORGEAT
- NO.8 ELDERFLOWER
- NO.9 FALERNUM
- NO.10 COCONUT
- NO.11 PINEAPPLE &
COCONUT
- NO.12 FRUIT CUP
- NO.13 RASPBERRY SHRUB
- NO.14 CHERRY & VANILLA
- NO.15 VANILLA
- NO.16 STRAWBERRY SHRUB
- NO.17 WATERMELON



— A COSY — CUPPA

Our range of traditional teas and infusions – the perfect way to relax

Cosy Teas offer fantastic choice in the range, with eight Organic brews to choose from, including two Fairtrade teas. But, don't think just because they are tea they are not as versatile as all our other drinks – far from it. We hope the recipes below will inspire you to make more with your tea range too.

RHUBARB HOT TEA TODDY

- 1 bag Breakfast tea
- 2 pumps Rhubarb syrup
- Ground cinnamon & honey (optional)

Brew a cup of Breakfast tea in a steaming pitcher. Add syrup, cinnamon and honey, steam together. Pour into cup and serve.

SPICED HOLIDAY TEA

- 3 Cosy Breakfast teabags
- 4 star anise
- 1 cinnamon stick
- 3 tbsp. honey
- 2 tbsp. lemon juice
- 2 cloves

To make this festive treat, put a pan on to boil with enough water to make four mugs of tea. Once the water is boiling pop in the teabags, star anise, cinnamon stick and cloves and simmer for 3-5 minutes. When the time's up, stir in the lemon juice and honey and pour into mugs. Sweeten to taste with more honey or Sweetbird Cane Sugar syrup if required.

BERRY HOT TODDY

- 1 Blueberry teabag
- 2 pumps Raspberry purée
- 1 pump Lemonade syrup
- 1 pump Chai syrup

Brew a cup of Blueberry tea in a steaming pitcher, add purée and syrup. Steam together, pour into cup and serve.

All the Tea...

BREAKFAST a blend of Assam and Nilgiri teas – a classic tea for all day drinking.

EARL GREY with fragrant Bergamot. The perfect afternoon tea.

ROOIBOS naturally caffeine-free South African Redbush tea with aromatic Vanilla.

CHAMOMILE naturally sweetened with Liquorice.

PEPPERMINT 100% Egyptian Peppermint – crisp, fresh and clean.

BLUEBERRY with Hibiscus & Rosehips – very fruity!

LEMON GREEN Sencha green tea with Lemon.

JASMINE GREEN Chunmee green tea with Jasmine.



— A SWEET — PARTNERSHIP

*Made with British sugar, in Bristol,
Sweetbird syrups keep supply local*

We are so proud that Sweetbird syrups are made in Bristol. We are equally proud to use British sugar for all our Sweetbird syrups - apart from our cane sugar and sugar-free syrups!

A WORLD CLASS SUGAR PRODUCER

As the sole processor of the UK's beet sugar crop, British Sugar work in partnership with over 3,000 growers and customers to deliver a world-class product that is made to the highest standards every day.

They are the leading producer of sugar for the British and Irish food and beverage markets, processing around eight million tonnes of sugar beet and producing up to 1.4 million tonnes of sugar each year.

Their innovative approach to manufacturing also enables British Sugar to create a range of co-products from power generation and bioethanol, to animal feed and much more.



SWEETBIRD®
BRISTOL ENGLAND



All the syrups

Made with British Sugar

- AMARETTO
- BANANA
- BUTTERSCOTCH
- CARAMEL
- CHAI
- CHERRY
- CHOCOLATE
- CINNAMON
- COCONUT
- CUCUMBER & MINT ICED GREEN TEA
- EGGNOG
- ENGLISH TOFFEE
- FRENCH VANILLA
- FUDGE
- GINGERBREAD
- HAZELNUT
- HONEYCOMB
- ICED TEA
- IRISH CREAM
- JASMINE LIME ICED TEA
- LEMONADE
- LIME
- MINT
- ORANGE
- PASSIONFRUIT & LEMON ICED TEA
- PEACH
- PEACH ICED TEA
- PEANUT BUTTER
- PINK GUAVA & LIME LEMONADE SYRUP
- PUMPKIN SPICE
- RASPBERRY
- RASPBERRY & POMEGRANATE LEMONADE
- RASPBERRY ICED TEA
- RHUBARB
- SALTED CARAMEL
- S'MORES
- SPECULOOS
- STRAWBERRY
- TOASTED MARSHMALLOW
- TOFFEE APPLE
- TOFFEE NUT
- VANILLA
- WATERMELON ICED GREEN TEA
- WHITE CHOCOLATE



— ALWAYS A — CLASSIC

*Never underestimate the continuing pull
of the top three Sweetbird syrups*

With over 50 delicious syrups in six varieties: Classic, Creative, Fruit, Iced Tea, Lemonade and Sugar-free, there's a Sweetbird syrup for every customer and season.

From traditional flavours like vanilla, butterscotch and caramel to dessert-inspired confections, creativity is mixed with versatility so you can make hot, cold and ice-blended drinks that your customers will love. All Sweetbird syrups are made in Bristol and are registered with The Vegan Society. They are the perfect ingredient to use with milk alternatives for hundreds of tasty vegan friendly recipes from lattes to milkshakes and frappés.

We know we go on sometimes about how fantastic the Sweetbird range of syrups are, but let's take a minute and go back to basics. Sales show that by far the top three flavours are vanilla, caramel and hazelnut. It's no surprise that at least one of these flavours will appear on the majority of menus not only because of their popularity, but because of their versatility.

Whilst drinks such as a Caramel Latte or Hazelnut Cappuccino are menu staples don't be limited to using these flavours in only one drink. Hazelnut syrup is delicious in hot chocolate, whether milk or dark, and vanilla can be used in any number of other

recipes from a Vanilla Matcha Latte to a Praline Mocha. They also work well when added to frappés or even to make milkshakes. If you need recipe inspiration take a visit to sweetbird.com where all your syrup based needs will be met!

- **Made in Bristol, UK**
- **Free from artificial colours**
- **Free from GMOs**
- **Made with British sugar***
- **Registered with The Vegan Society**

Recipe

MILLIONAIRE'S FRAPPÉ

- Ice / milk
 - 1 scoop Chocolate frappé
 - 1 pump Caramel syrup
 - 1 pump Speculoos syrup
 - Whipped cream
 - Caramel sauce (to drizzle)
1. Fill cup with ice, level to the top of the cup
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add frappé and syrup
 5. Put the lid on tightly then blend until smooth
 6. Finish with whipped cream and drizzle of sauce



*Excluding Sugar-free & Cane Sugar syrups

Sweetbird Classic syrups:

- ALMOND
 - AMARETTO
 - CANE SUGAR
 - CARAMEL (SF)
 - CHAI
 - CHOCOLATE
 - CINNAMON
 - ENGLISH TOFFEE
 - FRENCH VANILLA
 - GINGERBREAD (SF)
 - HAZELNUT (SF)
 - IRISH CREAM
 - MINT
 - SPECULOOS
 - VANILLA (SF)
 - WHITE CHOCOLATE
- (SF) = also available as sugar-free

DRINK INSPIRATION: Gingerbread Latte,
Speculoos White Hot Chocolate,
Spiced Dark Hot Chocolate

— SWEET LIKE — HONEY

Sweetbird Creative syrups offer hundreds of delectable recipes in an instant



**ADD TWO
PUMPS OF ANY
SWEETBIRD
CREATIVE
SYRUP TO A HOT
CHOCOLATE
OR LATTE**



DRINK INSPIRATION: Sweetbird
Honeycomb Hot Chocolate and Latte

SUGAR AND SPICE AND ALL THINGS NICE

Honeycomb is one of the 13 syrups in the Sweetbird creative range and a great example of how versatile they can be. We've carefully blended delicious flavours of caramelised sugar with rich caramel notes to create a honeycomb syrup reminiscent of our favourite chocolate bar. This syrup pairs perfectly with dark or white hot chocolates but also tastes great in coffees, steamers and indulgent frappé recipes.

- **Made in Bristol, UK**
- **Free from artificial colours**
- **Free from GMOs**
- **Made with British sugar**
- **Registered with The Vegan Society**

Sweetbird 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. Create your own seasonal drinks such as pumpkin spice lattes for Halloween, eggnog hot chocolates for Christmas or a simple toffee apple latte for Bonfire Night.

Recipes

COCONUT WHITE HOT CHOCOLATE

- 1 scoop White hot chocolate
- 2 pumps Coconut syrup
- Steamed milk

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

TOFFEE NUT MOCHA

- Double espresso
- 1 scoop Dark hot chocolate
- 2 pumps Toffee Nut 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

HONEYCOMB LATTE

- Double espresso
- 2 pumps Honeycomb syrup
- Steamed milk
- Caramel sauce

1. Combine a double espresso with syrup in the cup
2. Top up with steamed milk
3. Zig-zag with Caramel sauce to finish

Sweetbird Creative syrups

- **BUTTERSCOTCH**
- **COCONUT**
- **EGGNOG***
- **FUDGE***
- **HONEYCOMB**
- **PEANUT BUTTER**
- **PUMPKIN SPICE**
- **RHUBARB**
- **SALTED CARAMEL (SF)**
- **S'MORES***
- **TOASTED MARSHMALLOW**
- **TOFFEE APPLE***
- **TOFFEE NUT**

**seasonal flavours*





Sweetbird Sugar-free syrups

- CARAMEL
- HAZELNUT
- GINGERBREAD*
- PEACH ICED TEA
- RASPBERRY ICED TEA
- SALTED CARAMEL
- STRAWBERRY
- UNFLAVOURED
- VANILLA

*seasonal flavour



/hellosweetbird

DRINK INSPIRATION: Caffe Freddo with Sugar-free Salted Caramel Cold Foam and Hot Chocolate with Sugar-free Hazelnut cold foam

— LOW CAL — HIGH TASTE

Deliciously sweet yet sugar-free, Sweetbird have created these syrups to give customers all the taste without the sugar

Available in nine flavours, from rich caramel to refreshing peach iced tea, we've broadened the appeal so you can offer more choice to more customers, whether they're watching what they eat or counting the calories. The newest addition to the range, strawberry is our first sugar-free fruit syrup and is sure to be a hit due to its versatility and strong fruit punch.

- **Made in Bristol, UK**
- **Free from artificial colours**
- **Sweetened with a combination of Sucralose and Stevia**
- **Free from GMO's**
- **Registered with The Vegan Society**

Recipes

CAFFE FREDDO WITH SALTED CARAMEL COLD FOAM



- Double espresso
 - Ice
 - 150ml cold skimmed milk
 - 2 pumps Sugar-free Salted Caramel syrup
1. Pour espresso over ice in a small jug and set aside
 2. Add milk and 2 syrup to a Blendtec cold foam jar and blend on 'small milkshake' setting for 18 seconds
 3. Add ice cubes to cup
 4. Pour cold foam over ice (leaving room for espresso)
 5. Strain chilled espresso over cold foam

HOT CHOCOLATE WITH HAZELNUT COLD FOAM

- 1 scoop Organic 100% Cocoa
- Steamed milk
- Hazelnut cold foam (use method below with Sugar-free Hazelnut syrup for cold foam)

1. Combine cocoa with a splash of water
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Finish by topping with hazelnut cold foam

Tip from the top...

Our new Sugar-free Strawberry syrup is perfect to create a flavoured hot chocolate. Just two pumps into Original, Dark or White chocolate is all that's needed!



— PROFITS — REFRESHED

*Sweetbird Iced Teas; quick, easy and
bursting with flavour*



*Sweetbird Iced Tea
syrops:*

- ORIGINAL
- JASMINE LIME
- PASSIONFRUIT & LEMON
- PEACH (SF)
- RASPBERRY (SF)
- WATERMELON ICED GREEN TEA
- CUCUMBER & MINT ICED GREEN TEA

(SF) = also available as sugar-free



DRINK INSPIRATION:
Sugar-free Peach Iced Tea

THIRST QUENCHING DRINKS ARE ALWAYS IN SEASON

Should you tailor your menu to the seasons? Yes. 100% yes. Should you swap everything with ice for a menu full of hot chocolate and mochas come winter? No, definitely not; customers will be thirsty and looking for refreshment 365, 24/7 so keep those still and sparkling choices available all year.

When time is short, and processes need to be as simple as possible Sweetbird Iced Tea Syrups offer a truly easy an option. Rather than brewing and cooling tea to the same strength each time, three pumps of any of the nine Iced Tea syrups gives you consistent drinks every time. Simply add the syrup to still or sparkling water and you're set to serve. This quick serve style comes into its own during busy periods, or just make up jugs of each in the fridge, ready to pour and go.

Sweetbird Iced Tea syrups are also great for profits, making 44 12oz drinks per one litre bottle. Available in five original iced teas, two iced green teas and two sugar-free syrups there has never been a better time to add them to your menu.

- Made in Bristol
- Made with British sugar*
- Made with real tea extract
- Fruit Iced teas made with real fruit juice
- One bottle makes 44 12oz iced teas
- Free from artificial colours
- Free from GMOs
- Registered with The Vegan Society



How to...

ANY SWEETBIRD ICED TEA (VE)



1. Add 3 pumps syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill

Twitter Facebook Instagram
[/hellosweetbird](https://www.instagram.com/hellosweetbird)



*Excluding Sugar-free syrups



DRINK INSPIRATION: Sweetbird Lemonades

— GET — REFRESHED

Made with real fruit juice and British sugar in Bristol Sweetbird Lemonade syrups add colour and zest to every menu

Add some on-trend millennial pink to your menu with our Sweetbird Pink Guava & Lime Lemonade syrup. The exotic pink guava fruit is a sensation for the mouth; similar to the flavours of strawberry, apple and pear with notes of mango and pineapple. We've created our latest lemonade by pairing pink guava flavours with a twist of lemon and lime to create a lemonade syrup bursting with refreshment. Offering traditional and modern twists on much-loved classics, our lemonade syrup range is available in three fresh flavours that your customers will love – new pink guava & lime, raspberry & pomegranate and traditional lemonade. You'll love the simplicity of the range too.

- **Made in Bristol, UK with British sugar**
- **Made with real fruit juice**
- **Free from artificial colours and preservatives**
- **One bottle makes 33 12oz drinks**
- **Free from GMOs**
- **Registered with The Vegan Society**

Recipes

ANY SWEETBIRD LEMONADE

1. Add 4 pumps of syrup to cup
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve

Use this method for the following recipes.

PINK GUAVA, LIME & STRAWBERRY LEMONADE

- 2 pumps Pink Guava & Lime Lemonade syrup
- 1 pump Strawberry purée
- Still or sparkling water

RHUBARB LEMONADE

- 2 pumps Lemonade syrup
- 2 pumps Rhubarb syrup
- Sparkling water
- Ice

PEACH & MINT LEMONADE

- 2 pumps Lemonade syrup
- 1 pump Peach syrup
- 1 pump Mint syrup
- Still or sparkling water
- Ice
- Mint leaves, to garnish

BEETROOT & POMEGRANATE LEMONADE

- 3 pumps Raspberry & Pomegranate Lemonade syrup
- 1 mini scoop Beetroot powder
- Still or sparkling water
- Ice

1. Add syrup and beetroot powder to cup
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve



BritishSugar



— FALL INTO — FRUITINESS

Adding a burst of rich berries and tangy citrus fruits has never been easier



*Sweetbird Fruit
syrops:*

- BANANA
 - CHERRY
 - LIME
 - ORANGE
 - PEACH
 - RASPBERRY
 - STRAWBERRY (SF)
- (SF) = also available as sugar-free



DRINK INSPIRATION: Spiced Orange Hot Chocolate

REAL FRUIT JUICE FOR BERRY BURSTS AND CITRUS TWISTS

Just two pumps of Sweetbird Fruit syrups into a hot chocolate can turn an every day drink into a seasonal special, adding value to your customers visit, and profit to your bottom line.

Cherry syrup creates deep and rich Black Forest Gateau hot chocolate, whilst strawberry syrup turns a Zuma White hot chocolate into a Strawberry Kisses Snowball hot chocolate. Adding banana syrup to sticky toffee frappé powder and steamed milk makes for a delicious Banoffee Happe™.

Offer these to customers on a limited edition basis to encourage sales. Finished drinks such as these sell so much better than simply having 'add syrup - 50p' as an after thought on a menu. Customers want you to do the thinking for them, and trust you to create something delicious. They won't necessarily know that a couple of pumps of raspberry syrup in a Peach Soothie™ creates a Hot Peach Melba - you need to create this delight for them. You'll find a whole selection of point of sale material at sweetbird.com.

All Registered with The Vegan Society the eight Sweetbird fruit syrups can be used in hundreds of cold recipes too. Three pumps into sparkling water for highly profitable simple sodas, or two pumps into blended drinks for twists on basic recipes. Visit sweetbird.com for hundreds of hot and cold recipes using these syrups bursting with real fruit juice.

Recipes

BANOFFEE HOT CHOCOLATE

- 1 scoop Fairtrade Dark hot chocolate
- 1 pump Banana syrup
- 1 pump English Toffee syrup
- Steamed milk

SPICED ORANGE HOT CHOCOLATE

- 1 scoop Organic hot chocolate
- 2 pumps Orange syrup
- 1 pump Chai syrup
- Steamed milk

1. Combine hot chocolate with a splash of hot water
2. Add syrups then mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Go all out on toppings - whipped cream, Golden Balls, Chocolate Dust...

Sweetbird
Fruit syrups are
made with real fruit
juice, so avoid curdling
by following our
method and not
overheating
the milk



[/hellosweetbird](https://www.facebook.com/hellosweetbird)



- MADE IN BRISTOL, UK
- MADE WITH REAL FRUIT JUICE
- FREE FROM ARTIFICIAL COLOURS AND FLAVOURS
- FREE FROM GMOS
- REGISTERED WITH THE VEGAN SOCIETY



BritishSugar



— PUMP — UP THE JAM

Sweetbird Purées have hundreds of uses so start experimenting...



DRINK INSPIRATION: Sweetbird Strawberry milkshake and Strawberry Hot Chocolate

SWEETBIRD PURÉES DELIVER PROFITS AND FLAVOUR WITH EVERY SIP, HOT OR COLD.

Rich, thick and packed with real fruit

Milkshakes, cocktails, mocktails, smoothies or sodas; whatever your needs our versatile Sweetbird Purées come in five fabulous flavours to suit. Packed full of real fruit they are free from artificial flavours and colours and are Registered with The Vegan Society. Sweetbird Fruit Purées do not need refrigerating, they can happily live on the counter for four weeks from opening, saving space in your fridge.

In winter they add a burst of flavour to hot chocolates; the berry purées works especially well at this time of year.

- **Made with real fruit**
- **Deliciously thick and rich; perfect for making and decorating drinks**
- **Free from artificial colours and flavourings**
- **GMO free**
- **Gluten and dairy free**
- **Registered with The Vegan Society**
- **4 weeks ambient shelf life once open**

We also love a pump of raspberry in a short 6oz thick hot chocolate. Whether you use them in or drizzled on your drinks they are sure to add a fruity punch to hot and cold drinks alike.

Our Premium Pump works with the Fruit Purées. It can be taken apart and cleaned meaning you can use it multiple times.

Sweetbird Fruit Purées

- **BANANA**
- **MANGO**
- **PASSIONFRUIT**
- **RASPBERRY**
- **STRAWBERRY**



How to...

STRAWBERRY MILKSHAKE



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

RASPBERRY OR STRAWBERRY HOT CHOCOLATE



- 1 scoop Dark hot chocolate
 - 2 pumps Strawberry or Raspberry purée
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Add purée then mix to a smooth paste
 3. Add steamed milk, stirring as you pour

FREE FROM MESS AND HASSLE, SWEETBIRD SMOOTHIES ARE THE EASY WAY TO FRUITFUL PROFITS

{...say goodbye to summer only smoothies too}

Whilst we don't like to blow our own trumpet we were flattered to see how so many of the high street chains now offer hot fruit punches, (or Soothies™ as we like to call them) on their winter menus. This idea is sure to grow in popularity as customers look for fruit alternatives to tea, coffee or chocolate. Hot Spiced Apple made with steamed apple juice and chai syrup is another popular example.

Using Sweetbird Smoothies to make hot Soothies™ is so easy, and great for profits too – you only need hot water and 50ml of mix for a 12oz drink. Adding a splash of syrup

to create new and exciting recipes, some of which are below, is another way to add interest at very little cost.

For warmer days Sweetbird Smoothies are quick and simple to make. Fill a cup with ice, top with smoothie, blend and serve. No chopping (or wasting fruit) and consistent smoothies for your customers every time. This also means each smoothie costs you the same too with no variable fruit costs to worry about.



/hellosweetbird

Recipes

HOT PEACH PUNCH SOOTHIE™

- 50ml Sweetbird Peach smoothie
- 1 pump Sweetbird Orange syrup
- 1 pump Sweetbird Lemonade syrup
- 1 pump Sweetbird Chai syrup
- Hot water
- Fresh slices of lemon

Pour smoothie into cup and add syrup. Top up with hot water, stir and serve with a couple of slices of fresh lemon.

SPICED STRAWBERRY SOOTHIE™ (VE)

- 50ml Strawberry smoothie
 - 2 pumps Speculoos syrup
 - Hot water
1. Pour smoothie into a cup
 2. Add syrup
 3. Top up with hot water then stir



Sweetbird Fruit Smoothies

- LEMON
- MANGO & PASSIONFRUIT
- MANGO
- PEACH
- RASPBERRY & BLACKCURRANT
- STRAWBERRY & BANANA
- STRAWBERRY



— WINTER — S(M)OOTHIES™

Keep smoothie sales ticking over
all year round



- FAT FREE
- MADE WITH REAL FRUIT
- GLUTEN AND DAIRY FREE
- VEGAN SOCIETY APPROVED
- FREE FROM ARTIFICIAL COLOURS, FLAVOURS AND PRESERVATIVES
- APPROX 8 12OZ DRINKS PER 1 LITRE CARTON

DRINK INSPIRATION: Raspberry & Blackcurrant Smoothie and Soothie™



VERSATILITY

Sweetbird Frappés are delicious all year round, try adding steamed milk for a warming alternative.



Sweetbird Frappés

- CAFFÉ (VE)
- CHOCOLATE
- COOKIES & CREAM
- LIQUID FRAPPÉ BASE (VE)
- MOCHA
- STICKY TOFFEE
- VANILLA BEAN (VE)
- WHITE CHOCOLATE
- YOGURT

DRINK INSPIRATION: Christmas Cookie Frappé, Jingle balls chocolate mint frappé, White Chocolate Snowball Frappé

SEASONAL FLAVOURED FESTIVE FRAPPÉS

From new White Chocolate and Liquid Frappé Base through to vegan approved Caffé and Vanilla, Sweetbird Frappés combine confection with convenience to give you consistent frappés with each and every blend. From summer to winter, Sweetbird frappés can still be served all year round with a splash of syrup for seasonal treats.

Our frappé collection allows you to create consistently delicious drinks every time. Perfect to simply make on their own or blend with other Sweetbird products for hundreds of new and inspired recipes.

From fine Brazilian coffee to West African cocoa, we have hand-selected a range of premium ingredients in nine delicious flavours. The blends are easy-to-prepare so you can create luxuriously thick and smooth frappés in minutes. They're versatile too. Mix the caffeine-free, vegan-approved vanilla bean with your own blend of espresso, or take our yogurt frappé, add ice, milk and any Sweetbird fruit smoothie for a deliciously thick and fruity treat. Use Sweetbird Liquid Frappé Base for a quick and easy neutral base for endless recipes.

Whilst iced frappés may be the choice in winter for some, many customers are looking for something warming, which is where Sweetbird Frappés versatility really shines. When added to steamed milk the powders create a smooth Happé™ (hot frappé). As steamed milk is sweeter than

cold only half a scoop of frappé powder is needed, making them really profitable too. There are plenty of recipes, one of our favourites is the simple White Chocolate frappé made with coconut milk to create a dairy-free Snowball Happé™. Sticky Toffee and Cookies & Cream are two of our favourites to make basic Happés™ but any can be used - have a play and see what you can create!

- **FREE FROM ARTIFICIAL COLOURS AND FLAVOURINGS**
- **FREE FROM PRESERVATIVES***
- **FREE FROM HYDROGENATED FAT**
- **FREE FROM GMOS**
- **VANILLA BEAN, LIQUID FRAPPÉ BASE AND CAFFÉ FRAPPÉ REGISTERED WITH THE VEGAN SOCIETY**
- **APPROX. 50 12OZ DRINKS PER 2KG TIN / 95 SERVINGS PER 1.9LTR BOTTLE**

*Liquid Frappé Base contains preservative



New!

We are trialling a new reusable, recyclable tub for the first time...



— HAPPY — BLENDING

*Our top tips for keeping jars happy
and customers safe* ▶

With allergens in the news there has never been a better time to get your best practise in place. Blendtec offer a range of coloured jars to help with this as part of the jar collection.

COLOURED JARS

(available as Fourside and Wildside+)

Coloured jars and lids make it easy for you and your employees to quickly select the right jar every time to prevent cross-contamination of allergens. Send a clear message to your customers that you care about their well-being. Choose from yellow, blue or pink.

COLD FOAM JAR

Creating cold foam has never been easier. Select the Small Milkshake cycle on your blender and in 18 seconds this circular bladed jar delivers creamy smooth cold milk for hundreds of uses.

FOURSIDE JAR

The FourSide Jar's square shape and patented single-prong wingtip blade create a better blending vortex to micronise ingredients. This smaller jar is perfect for eateries that sell lower volumes of blended product.

WILDSIDE+ JAR

An exclusive, patented square design with a fifth side and large capacity produces thicker, faster blending and shorter customer wait times. Its extra-wide base, along with a more aggressive blade nearly 4-inches long, has helped the WildSide+ jar to raise the bar in the commercial blending category.

REBEL+ JAR

The same features that make Blendtec blenders the safest blenders in the world are now available for Vitamix owners. The Rebel+ jar is safer, faster, more reliable and allows for tamper-free blending. Our patented blade is 80% thicker and 30 times stronger than any blade on the market. Please note this jar is NOT compatible with Blendtec blenders.

TWISTER JAR ▶

The Twister Jar lets you expand your menu offerings, blending the world's thickest recipes. Nut butters, hummus, thick shakes, dressings and more, the thicker the better! Simply add ingredients and twist the lid while blending.



RINSE & REPEAT WITH THE BLENDTEC RAPID RINSE STATION



The Blendtec Rapid Rinser is the perfect solution for rinsing your Blendtec jars whilst reducing water usage and speeding up service even further! In less than 7 seconds, jars are clean and ready to use again. The Rapid Rinser can also rinse your lids plus

anything from a shot glass to a 20cm bowl. Reclaim valuable counter space with its compact footprint, and drainage station - perfect for stacking multiple Blendtec jars.



CAFETTO POLAR CLEANER

Use this simple sanitising process to prevent jugs appearing cloudy and to keep them in optimal condition. Use the measuring scoop in each tub of Cafetto Polar for accurate portion control.

- Dissolve 1 scoop per 500ml
- Pour into blender jug
- Blend for 15 seconds
- Leave to soak for 10mins
- Discard solution then rinse
- Fill jar with 500ml fresh water
- Blend for 15 seconds, discard water



THE BUSINESS OF BLENDERS

Innovation is key when it comes to blended drink sales; the new in-cup blender, the Stealth 895 NBS is just one example of how blending boundaries are pushed by Blendtec.

Blendtec offer everything from the entry level EZ 600 through to the revolutionary in-cup blending of the Stealth 895. With warranties included on all blenders and jars you can be assured your investment will go the distance and keep you blending well into the future.

Choosing the right blender for your business is important as they can be a significant investment. Ask your Blendtec supplier for guidance on which model is right for you.

EZ 600

The EZ 600 is the ideal solution for businesses that want to launch a basic drink programme. The EZ 600 provides entry-level pricing without compromising the power and quality Blendtec is famous for.

CHEF 600

The Chef 600 meets the unique needs of culinary chefs with its one-touch kitchen controls specifically designed for food prep. Each setting runs at a consistent speed without the varying speeds of blend cycles and can be shut off manually or automatically after 90 seconds.

CONNOISSEUR 825 SPACESAVER

The Connoisseur 825 SpaceSaver is a workhorse built with longevity in mind. It's powerful and durable enough to stand up to heavy daily use, making it perfect for high-volume shops. With the same motor and programmes as the Connoisseur, the SpaceSaver does just that by having a smaller footprint, and comes without the sound enclosure, making it more suitable to back bars or where workspace is limited.

CONNOISSEUR 825

The Connoisseur 825 boasts industry-leading power and a wide range of state-of-the-art features designed to ensure speed, consistency, and quality with each and every order.

STEALTH 885

The Stealth 885 combines durability, power and a wealth of exciting features. Simply put, it's the quietest and most advanced commercial blender on the planet, with an easy to clean tactile touch pad.

STEALTH NBS 895

The Stealth 895 NBS combines durability, power, a tactile touch pad, and sound enclosure with innovative in-cup blending technology. Saving time, resource and money, this is the perfect blender for takeaway or mobile sites.

Topping Tip...

The Blendtec Cold Foam jar is as useful in winter as summer. It's the low fat, low sugar, more profitable alternative to whipped cream. Offer cold foam on your menu to top hot chocolates; it has the same silky smooth texture and can be flavoured with any number of ingredients such as syrups or purées to add interest to any drink. Turmeric Hot Chocolate is made even better when topped with turmeric cold foam.

TURMERIC COLD FOAM

- 150ml cold skimmed milk
 - ½ mini scoop Organic Turmeric Chai
1. Pour milk into a Blendtec cold foam jar
 2. Add turmeric
 3. Blend on small milkshake setting for 18 seconds

blendtec
COMMERCIAL



— ALL THE — GEAR

Invest in some serious kit to avoid single use whipped cream cans and sauce bottles going into landfill...

Once menus are all sorted invest in some solid gear that will last for years to come. We have been stocking the same cream whipper and sauce pump for over 15 years. Why? Because they are still the best we can find.

Making sure your team knows how to prepare your winter drinks is essential to ensure your customers get a consistent experience each time. To help with this make sure you have the proper equipment to hand. Having a cream whipper on hand saves endless squirty cream canisters, so cost effective and better for the environment. A cocoa shaker helps add a finishing touch; have one for cinnamon for chai and spiced drinks.

The iSi Cream Whipper is a professional stainless steel whipper which yields up to twice the amount of whipped cream in comparison with other whipping methods. Very easy to clean it has a removable stainless steel valve and is dishwasher-safe. Adding a squirt of cream to a hot chocolate is the obvious choice when it comes to adding value to a drink. But how about adding even more interest

by flavouring the cream? You can tailor it to the drink you are serving - some cinnamon cream, flavoured with Sweetbird Cinnamon syrup on top of a dark spiced hot chocolate, or smooth vanilla cream, with a hazelnut mocha?

Our Server Sauce Pump is a great piece of sturdy kit. It's so easy to make up the chocolate too, using a 1kg bag of Zuma chocolate. Blending the powder with 500ml hot water in a blender jar makes for a really smooth sauce. The Server Pump is adjustable so you can adjust the portion size of the sauce - up to 30ml per pump which is enough for a 12oz drink.

For both the Server Sauce Pump and iSi Cream Whipper there are plenty of spare parts if anything ever did need replacing, meaning your kit will last for years to come.



the last straw



Our paper straws are 100% biodegradable so can be put in with any food waste to compost down. We tested lots of straws and these are the ones which lasted the longest, meaning you can enjoy your whole drink without fear of a soggy bottom. Made of three layers of sustainable paper, these straws hold for two hours without paper residue going into the drink or disintegrating. They have an 8mm centre so are perfect for slurping and sipping smoothies, shakes, frappés and sodas.

*Zuma Dark Hot Chocolate
made into thick sauce and
served from pump*

Meet the maker

Choosing the best beans possible doesn't make a difference if your machine isn't kept clean. Cafetto Evo is BFA (Biological Farmers of Australia) certified so is suitable for use in coffee machines using organic coffee, the only one of its kind. Cafetto are also the proud sponsors of the World Barista Championship so have been tested by the best baristas in the world. We asked our friends there to tell us exactly where we could be going wrong...

You haven't changed your coffee beans or your grind settings and your water filter has recently been changed, so why doesn't your espresso taste quite as good as it used to? It could be as simple as regular cleaning and maintenance of your machine. A clean machine can drastically affect the taste of your coffee.

HERE'S WHY:

When you backflush your espresso machine, you clean coffee oils and grinds from the shower head and group seal.

SHOWER HEAD

This is where hot water hits the filter in the group handle filled with coffee grinds.

Now, imagine that shower head is partially blocked because it hasn't been cleaned regularly. All the water funnels to one part of the group head. The result is OVER EXTRACTION of the coffee grinds, resulting in poor crema and a bitter taste.

It can become much worse, of course, if the shower screen is completely blocked, meaning no water can pass through to make an espresso. This may result in a

service call to get your machine back up and running!

Tips for keeping your coffee tasting great and your machine in good health:

EVERY DAY

At the end of each day backflush the machine using a product like Cafetto Evo® or Espresso Clean®. After backflushing, clean the group head, shower screen and around the group seal with a Pallo Coffee Tool to clean away any coffee grounds left after backflushing.

Soak steam wand nozzles in hot water, then use a Pallo Steamy Wanda tool to clean inside it. Rinse and wipe clean. Remove the drip tray, clean, rinse and wipe dry.

Remove steam wand nozzles and soak in hot water with Cafetto cleaning liquid. Give the exterior of the machine a once over with a soft damp cloth and wipe dry.

EVERY WEEK

For a deep clean Cafetto recommend removing shower plates etc, but speak to your machine provider for guidance before attempting.

For 'How-to' videos on cleaning and maintenance go to cafetto.com

The Cafetto cleaning collection helps with all of this:

INVERSO MILK JUG CLEANER

The unique Inverso formula targets and removes dried on milk residues from stainless steel milk jugs, pitchers and steam wands. Easy to use, simply soak and wipe away.

POLAR

The solution to perfectly clean blender jars and serving pumps too. The chlorine-free solution will not taint the flavour of anything it cleans, and successfully cleans anything left to soak for an hour.

EVO MACHINE CLEANER

Cafetto Evo® was the first espresso machine cleaner to be certified by an organic certification body. It's the safe, high performance cleaner for professional espresso machines using organic coffee.

MFC BLUE

This unique 3-in-1 product cleans, de-scales and sanitises. Use daily to remove milk residues from milk lines, frothers and parts on automatic espresso machines.

TEVO MAXI TABLETS

These are the go-to, high performance, safe cleaning tablets for professional espresso machines. Cafetto Tevo is the first espresso machine cleaning tablet to be certified by an organic certification body. It's designed for all commercial espresso machines with a 3 way solenoid valve.

GRINDER CLEAN

Cafetto Grinder Clean effectively removes coffee oils, deposits and flavoured coffee odours from grinder burrs and casings.

It's not just cleaning products that help your business stay spotless, we also have a range of cleaning tools such as the world famous Pallo Coffeetool, Grinder Minder and Steamy Wandas - which get in places other brushes just can't reach!

— A SIMPLE — CLEAN

Choose industry leading Cafetto to keep your machine and kit clean and safe.



2015-2017
WORLD
BARISTA
CHAMPIONSHIP™

— BACK TO — BASICS

*Keeping service simple doesn't mean
your recipes have to be*

We've hand-picked some of our favourite winter recipes to illustrate how easy it is to create something special with the additional on one or two extra ingredients.

Experiment with the Sweetbird and Zuma products you have to see what you can create or visit [sweetbird.com](https://www.sweetbird.com) for hundreds of recipes ideas. Be sure to follow @hellosweetbird on Facebook, Twitter and Instagram for regular product updates and inspiration.

On pages 64-65 you'll see methods for all the basic drinks.

Visit our YouTube channel for how to make lots of these recipes.



HAWAIIAN COCONUT HOT CHOCOLATE (VE)

- 2 pumps Dark Chocolate sauce
- 1 pump Coconut syrup
- Steamed coconut milk
- Vegan whipped cream
- Toasted coconut flakes

1. Combine the hot chocolate and syrup in a cup with a splash of hot water
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Finish with vegan whipped cream and toasted coconut flakes

ALMOND CAFFÉ FRAPPÉ

- Ice / milk
- 1 scoop Caffé frappé
- 2 pumps Almond syrup

1. Fill cup with ice, level with the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add frappé and syrup
5. Put the lid on tightly, blend until smooth

GINGERBREAD MOCHA

- 1 scoop Dark hot chocolate
- Double espresso
- 2 pumps Gingerbread syrup

1. Combine hot chocolate with double espresso
2. Add syrup and mix to a smooth paste
3. Add steamed milk, stirring as you pour

BANANA MILKSHAKE

- Ice / milk
- ½ scoop Vanilla Bean frappé
- 2 pumps Banana purée

1. Half fill cup with ice
2. Pour smoothie over the ice to ½ full
3. Top up with milk (to 1cm below the top)
4. Pour contents of cup into blender jug
5. Add frappé
6. Put the lid on tightly then blend until smooth

STRAWBERRY & WHITE HOT CHOCOLATE

- 1 pump Sugar-free Strawberry syrup
- 2 pumps White Chocolate sauce
- Steamed oat milk

1. Combine the sauce and syrup and stir
2. Top up with steamed oat milk, stirring as you pour

SPICED ORANGE HOT CHOCOLATE

- 1 scoop Organic hot chocolate
- 1 mini scoop Turmeric chai
- 1 pump Orange syrup
- Steamed milk

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

VANILLA COCONUT MATCHA LATTE

- 2 pumps Sugar-free Vanilla syrup
- 1 mini scoop Matcha
- Steamed coconut milk

1. Add matcha and syrup to a cup with a splash of warm water or milk
2. Whisk to a paste
3. Top up with steamed milk.

GINGERBREAD WHITE HOT CHOCOLATE

- 1 scoop White hot chocolate
- 2 pumps Sugar-free Gingerbread syrup
- Steamed milk

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

RHUBARB CRUMBLE FRAPPÉ

- Ice / milk
- 1 pump Cinnamon syrup
- 1 pump Rhubarb syrup
- 1 scoop Vanilla Bean frappé

1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add syrups and frappé powder
5. Put the lid on tightly and blend until smooth

MANGO WHITE HOT CHOCOLATE

- 2 pumps White Chocolate sauce
- 1 pump Mango purée
- Steamed milk

1. Combine hot chocolate with a splash of hot water
2. Add purée and mix to a smooth paste
3. Top up with steamed milk, stirring as you pour

SPICED TURMERIC CHAI (VE)

- 1 mini scoop Turmeric chai
- 1 scoop Spiced chai
- Steamed coconut milk

1. Combine powders with a splash of hot water
2. Mix to a smooth paste
3. Top up with steamed coconut milk, stirring as you pour

ULTIMATE MOCHA

- Double espresso
- 2 pumps Dark Chocolate sauce
- Steamed milk
- Whipped cream

1. Combine sauce with double espresso
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with cream and more sauce



DRINK INSPIRATION:

Zuma Thick, Organic and White Hot Chocolates

S'MORES HOT CHOCOLATE

- 1 scoop Dark hot chocolate
 - 1 pump Toasted Marshmallow syrup
 - 1 pump Speculoos syrup
 - Steamed milk
1. Combine hot chocolate and syrup in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

SPANISH SPICED THICK HOT CHOCOLATE

- Milk
 - 1 pump Cinnamon syrup
 - 1 scoop Thick hot chocolate
 - Doughnuts for dipping
1. Pour 100ml milk into steaming pitcher
 2. Add hot chocolate and syrup then whisk
 3. Heat using a steam wand until it thickens
 4. Pour and serve with doughnuts for dipping

CHOCOLATE HONEYCOMB FRAPPÉ

- Ice / milk
 - ½ scoop Chocolate frappé
 - 2 pumps Honeycomb syrup
 - Half fill cup with ice
1. Fill cup with milk (to 1cm below the top)
 2. Pour contents of cup into blender jug
 3. Add syrup and frappé
 4. Put the lid on tightly then blend until smooth

CINNAMON ROLL LATTE

- Double espresso
 - 2 pumps Speculoos syrup
 - 1 pump Cinnamon syrup
 - Steamed milk
 - Cinnamon for dusting
1. Combine the double espresso and syrup in a cup
 2. Top up with steamed milk, stirring as you pour
 3. Finish with a dusting of cinnamon

MEXICAN HORCHATA

- 2 pumps Cinnamon syrup
 - Steamed Tiger Nut milk
 - Grated white chocolate to decorate
1. Add syrup to cup
 2. Pour over the steamed milk, stirring as you pour
 3. Dress with white chocolate

MINT MATCHA LATTE (VE)

- 2 pumps Mint syrup
 - 1 pump French Vanilla syrup
 - 1 mini scoop Matcha
 - Steamed almond milk
1. Whisk matcha with a splash of warm water or milk to form a paste
 2. Add syrups and stir together
 3. Top up with steamed milk.

PEACH CRUMBLE SOOTHIE™ (VE)

- 50ml Peach smoothie
 - 1 pump Speculoos syrup
 - 1 pump White Chocolate sauce
 - Hot water
1. Pour the smoothie into a cup,
 2. Add the syrup and sauce and stir
 3. Top up with hot water, stirring as you pour

ROYAL RED VELVET RASPBERRY HOT CHOCOLATE

- 1 scoop Fairtrade Dark Hot Chocolate
 - 2 pumps Raspberry syrup
 - Steamed coconut milk
 - Gold Dust
1. Combine chocolate and syrup in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

PEANUT BUTTER & TOFFEE FRAPPÉ

- Ice / milk
 - 2 pumps Peanut Butter syrup
 - ½ scoop Sticky Toffee frappé
 - Whipped cream
 - Caramel sauce
 - Toffee Crunch
1. Fill cup with ice
 2. Fill cup with milk, to 1cm below the top
 3. Pour contents of cup into blender jug
 4. Add frappé and syrup
 5. Put the lid on tightly then blend until smooth
 6. Top with whipped cream, a drizzle of caramel sauce and a sprinkle of toffee crunch

RHUBARB & CUSTARD HOT CHOCOLATE

- 1 scoop Original hot chocolate
 - 1 pump Rhubarb syrup
 - 1 pump French Vanilla syrup
 - Steamed milk
 - Whipped cream
1. Combine chocolate and syrups in a cup
 2. Add a splash of hot water
 3. Mix to a smooth paste
 4. Add steamed milk, stirring as you pour
 5. Top with whipped cream and dust with chocolate

DARK HOT CHOCOLATE WITH HONEYCOMB COLD FOAM

- 1 scoop Dark hot chocolate
 - Steamed milk
 - 100ml cold skimmed milk
 - 1 pump Honeycomb syrup
1. Combine hot chocolate with a splash of hot water
 2. Mix to a smooth paste
 3. Add steamed milk, stirring as you pour
 4. Make the cold foam: add skimmed milk and syrup to cold foam blender jug
 5. Blend on 'small milkshake' setting for 18 seconds
 6. Top the hot chocolate with the cold foam

WHITE CHOCOLATE CHEESECAKE HAPPÉ™

- ½ scoop Yogurt frappé
 - 1 pump White Chocolate sauce
 - 1 pump Speculoos syrup
 - Steamed milk
1. Combine the frappé, sauce and syrup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

ROOIBOS CHAI STEAMER (VE)

- 1 scoop Spiced chai
 - 1 mini scoop Rooibos powder
 - Steamed soya milk
1. Add powders to a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Add steamed milk, stirring as you pour

Sweetbird Chai syrup gives businesses who prefer syrups to powders the opportunity to create an easy chai too.

This Sweetbird aromatic syrup contains real cinnamon, star anise, cardamom, clove and ginger, which is then blended with tea to deliver a warm and mellow sweetness. Just three pumps in steamed milk and a soothing chai is ready to serve. One of our favourite winter recipes is a Sweetbird Hot Spiced Apple Chai, made by adding two pumps to apple juice then steaming together.



DRINK INSPIRATION: S'mores Hot Chocolate



HOW TO MAKE ZUMA HOT CHOCOLATE



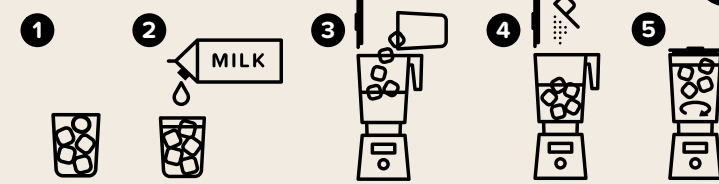
1. Put 1 scoop (28g) Zuma Hot Chocolate into a 12oz cup
2. Add a splash of hot water and mix into a smooth paste
3. Add steamed milk, stirring as you pour

HOW TO MAKE FLAVOURED LATTE



1. Pour double espresso into cup
2. Add 2 pumps of syrup
3. Add steamed milk, stirring as you pour

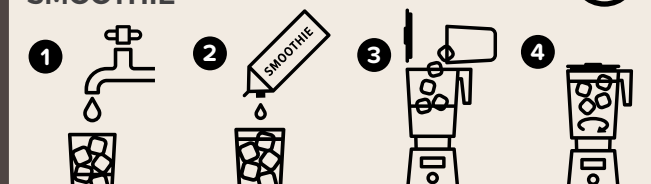
HOW TO MAKE FRAPPÉ



1. Fill cup with ice, level to the top of the cup.
2. Pour milk over ice (to 1cm below top)
3. Pour contents of cup into blender jug
4. Add 1 scoop of frappé
5. Put the lid on tightly then blend until smooth

Add 2 pumps of syrup here for a flavoured frappé

HOW TO MAKE ICE-BLENDED SMOOTHIE



1. Fill cup with ice, level to the top of the cup, then fill with water to $\frac{1}{2}$ full
2. Pour smoothie over water and ice to the top
3. Pour contents of cup into blender jug
4. Put the lid on tightly, blend until smooth

Add 2 pumps of syrup here for a flavoured smoothie

HOW TO MAKE FLAVOURED MOCHA



1. Combine 1 scoop hot chocolate with double espresso
2. Add 2 pumps of syrup, mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings, then dust with chocolate

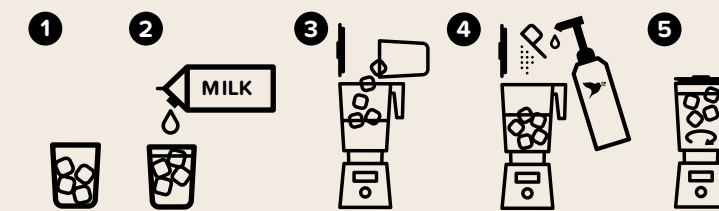
HOW TO MAKE FLAVOURED HOT CHOCOLATE



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

Purée can be used instead of syrup

HOW TO MAKE MILKSHAKE WITH PURÉE



1. Half fill 12oz cup with ice
2. Fill cup with milk (to 1 cm below the top)
3. Pour contents of cup into blender jug
4. Add 2 pumps purée and $\frac{1}{2}$ scoop of vanilla bean frappé
5. Put the lid on tightly then blend until smooth

This is just one of many ways to make a Sweetbird milkshake, visit sweetbird.com for the other methods

HOW TO MAKE FRUIT SODA



1. Add 30ml purée to cup/glass
2. Fill to $\frac{3}{4}$ with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

This method also works with 3 pumps of fruit syrup or 50ml of fruit smoothie

HOW TO MAKE TURMERIC CHAI, MATCHA, ROOIBOS, PROTEIN, OR BEETROOT LATTE



1. Take correct number of mini scoops of chosen powder (see scoop guide on back page)
2. Add 30ml warm water and whisk vigorously
3. Top up with steamed milk

You may wish to add more powder to suit your taste.

HOW TO MAKE ZUMA THICK CHOCOLATE



1. Pour 100ml milk into steaming pitcher
2. Add one scoop of Zuma Thick Hot Chocolate powder
3. Stir well
4. Heat using a steam wand until it thickens
5. Pour and serve

ZUMA THICK DIPPING SAUCE

To make a super thick dipping sauce mix one scoop of Zuma Thick Chocolate with 1oz (30ml) hot water.

HAPPÉS™

Add $\frac{1}{2}$ scoop of frappé powder to a cup with a splash of hot water. Mix to a paste. Add steamed milk, stirring as you pour.

FRUIT SOOTHIES™

Add hot water to 50ml smoothie mix and stir. Add two pumps of syrup for added flavour.

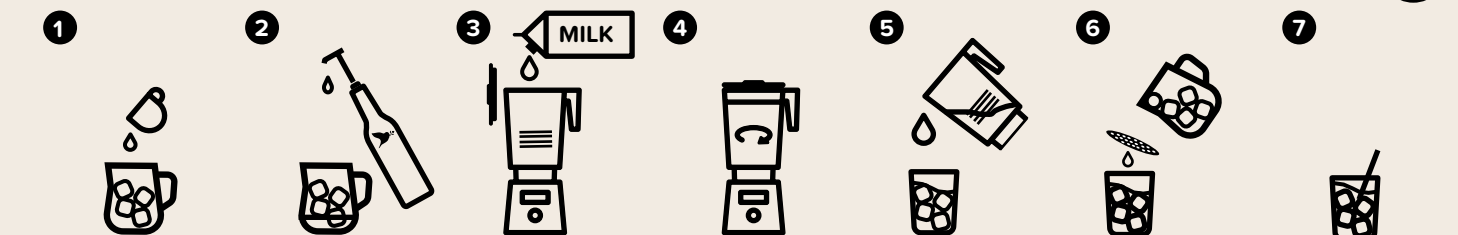
ALL THESE METHODS ARE FOR 12OZ DRINKS. FOR SMALLER OR LARGER SERVES ADJUST TO TASTE.

HOW TO MAKE SPICED OR VANILLA CHAI



1. Put 1 scoop chai powder into a 12oz cup
2. Add $\frac{1}{3}$ hot water and mix into a smooth paste
3. Top up with steamed milk
4. Dust with cinnamon and serve

HOW TO MAKE CAFFE FREDDO



1. Pour espresso over ice in a small jug
2. Add 2 pumps cane sugar syrup (or chosen flavour), set aside to cool
3. Add 150ml skimmed milk to Blendtec cold foam jug
4. Blend on 'small milkshake' setting for 18 seconds
5. Add 2 ice cubes to cup. Pour cold foam over ice
6. Strain chilled espresso over cold foam
7. Add straw and serve



BEYOND[®]

THE BEAN

FORWARD THINKING IN DRINKING

We hope you have enjoyed this collection of drinking inspiration from Beyond the Bean. Our Spring/Summer brochure will be available in early 2021. In the meantime be sure to follow us, Sweetbird, Zuma and Cosy for lots more inspiration and support including our monthly Flavour Focus, drinks calendar and recipe videos.

If you would like to know more about all the products here, and the rest of our range, please get in touch or speak to your distributor.

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