




SWEETBIRD®
BRISTOL ENGLAND

ZUMA®

Essential

Winter Recipes


HOW TO MAKE GUIDE

We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. This is why we create products which are so very versatile and can be used in many different drinks and recipes.


This is our easy How to Make Guide; follow these steps and you're on your way to a delicious and profitable summer. Remember to share on @hellosweetbird and @zuma.drinks so we can celebrate your successes!




HOW TO MAKE ICE-BLENDED SMOOTHIE




STEP 1



STEP 2



STEP 3



STEP 4

1. Fill glass with ice, level to the top of the glass, then fill with water to $\frac{2}{3}$ full
2. Pour smoothie over water and ice to the top
3. Pour contents of glass 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 SPICED CHAI



STEP 1



STEP 2



STEP 3



STEP 4

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

HOW TO MAKE FRUIT SODA



STEP 1



STEP 2



STEP 3



STEP 4

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

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

HOW TO MAKE FLAVOURED HOT CHOCOLATE



STEP 1



STEP 2




STEP 3




STEP 4

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 then dust with chocolate


HOW TO MAKE PLANT BASED LATTE




STEP 1



STEP 2



STEP 3



STEP 4

1. Take correct number of mini scoops of Zuma Plant Powder (you may wish to add more powder to suit your taste)
2. Add 30ml warm water and whisk vigorously
3. Top up with steamed milk
4. Add any cream and toppings then dust

Zuma Beetroot x 1, Zuma Matcha x 1, Zuma Turmeric Chai x 2

HOW TO FLAVOURED LATTE / MOCHA



STEP 1



STEP 2



STEP 3



STEP 4

1. Add double espresso into cup (for a mocha add a scoop of hot chocolate)
2. Add 2 pumps of Sweetbird syrup
3. Add steamed milk, stirring as you pour
4. Add any cream and toppings then dust

HOW TO MAKE ICED TEA / LEMONADE



STEP 1



STEP 2



STEP 3




STEP 4


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

4 pumps lemonade syrup or 3 pumps iced tea syrup


HOW TO MAKE FRAPPÉ




STEP 1




STEP 2



STEP 3



STEP 4



STEP 5

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

BONUS WINTER RECIPE SELECTION

We are really happy to share all these extra recipes with you. The recipes on this page show just how versatile the ingredients in the winter collection are. All these recipes can also be made with the products, so you can offer your customers even more variety all winter long without investing in lots of new stock!

We like to keep our methods really simple, just follow the steps or challenge your team to create their own recipes - these are just the start!

HOT CHOCOLATE

HOW TO:

1. Combine powders / syrups / sauce with a splash of hot water
2. Mix to a smooth paste.
3. Add steamed milk, stirring as you pour.
4. Add any cream and toppings then dust

THICK HOT CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- Steamed milk

HARLEQUIN HOT CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- 2 pumps White Chocolate syrup
- Steamed milk

TRIPLE HOT CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- 2 pumps White Chocolate syrup
- 2 pumps Dark Chocolate sauce
- Steamed milk

CHAI HOT CHOCOLATE (VE)

- ½ scoop Zuma Thick hot chocolate
- ½ scoop Spiced Chai
- Steamed milk

ALMOND HOT CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
- 2 pumps Almond syrup
- Steamed milk

SPANISH DIPPING HOT CHOCOLATE (VE)

- 1 scoop Zuma Thick hot chocolate
 - Hot water
1. Mix hot chocolate with 1oz (30ml) hot water
 2. Stir until all the powder is blended to a thick sauce.
 3. Add churros, strawberries and marshmallows for dipping and enjoy!

MOCHA

HOW TO:

1. Combine a double espresso, hot chocolate and syrup (and powder) in a cup
2. Mix to a smooth paste
3. Add steamed milk, stirring as you pour.
4. Add any cream and toppings then dust

HONEYCOMB MOCHA (VE)

- Double Espresso
- 1 scoop Thick hot chocolate
- 2 pumps Honeycomb syrup
- Steamed milk

BLACK FOREST MOCHA (VE)

- Double Espresso
- 1 scoop Thick hot chocolate
- 2 pumps Cherry syrup
- Steamed milk

TURMERIC MOCHA (VE)

- Double Espresso
- 1 scoop Zuma Thick hot chocolate
- 1 mini scoop Turmeric chai
- Steamed milk

DOUBLE CHOCOLATE MOCHA (VE)

- Double Espresso
- 1 scoop Zuma Thick hot chocolate
- 2 pumps White Chocolate syrup
- Steamed milk

ALL SWEETBIRD & ZUMA INGREDIENTS ARE EITHER VEGETARIAN OR VEGAN, IF THERE IS (VE) NEXT TO A RECIPE, CHOOSE A PLANT BASED MILK TO MAKE THESE DRINKS VEGAN FRIENDLY

LATTE

HOW TO:

1. Combine a double espresso with syrups / powders in a cup
2. Add steamed milk, stirring as you pour.
3. Add any cream and toppings then dust

BAKEWELL LATTE (VE)

- Double Espresso
- 1 pump Cherry syrup
- 1 pump Almond syrup
- Steamed milk

TURMERIC & ALMOND LATTE (VE)

- Double Espresso
- 1 mini scoop Turmeric chai
- 2 pumps Almond syrup
- Steamed milk

STICKY TOFFEE COFFEE (V)

- Double Espresso
- 1 scoop Sticky Toffee frappé
- Steamed milk

GINGERBREAD LATTE (VE)

- Double Espresso
- 2 pumps Sugar-free Gingerbread syrup
- Steamed milk

CHAI

HOW TO:

1. Add chai powder / syrups / espresso to a cup
2. Fill ½ with hot water and mix into a smooth paste.
3. Top up with steamed milk, stirring as you pour

SPICED CHAI (VE)

- 1 scoop Zuma Spiced Chai
- Steamed milk

DIRTY VANILLA CHAI (VE)

- 1 scoop Zuma Spiced Chai
- Double Espresso
- Steamed milk

SPICED CHERRY CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 2 pumps Sweetbird Cherry syrup
- Steamed milk

GINGER SPICE CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 2 pumps Sweetbird Gingerbread syrup
- Steamed milk

WINTER WARMERS

WHITE CHOCOLATE STEAMER (VE)

- 3 pumps White Chocolate syrup
 - Steamed milk
1. Add syrup to a splash of hot water and whisk
 2. Top up with steamed milk

LEMON & GINGER SOOTHIE (VE)

- 50ml Lemon Smoothie
 - 2 pumps Sugar-free Gingerbread syrup
 - Hot water
1. Pour smoothie into cup and add syrup
 2. Top up with hot water, stir and serve.

ICED DRINKS

ICED PASSIONFRUIT CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 2 pumps Passionfruit purée
- Ice + milk

1. Combine chai and purée in a glass
2. Mix to a smooth paste
3. Add ice cubes and top up with milk, stirring as you pour.

ICED CHERRY CHAI (VE)

- 1 scoop Zuma Spiced Chai
- 2 pumps Cherry syrup
- Ice + milk

1. Combine chai and syrup in a glass
2. Mix to a smooth paste
3. Add ice cubes and top up with milk, stirring as you pour.

HONEYCOMB ICED LATTE (VE)

- Double espresso
- 2 pumps Honeycomb syrup
- Ice + milk

1. Combine double espresso and syrup in a glass
2. Mix to a smooth paste
3. Add ice cubes and top up with milk, stirring as you pour.

HONEYCOMB ICED CHOCOLATE (VE)


- 1 scoop Thick hot chocolate
 - 2 pumps Honeycomb syrup
 - Ice + milk
1. Combine hot chocolate and syrup in a glass, add a splash of hot water
 2. Mix to a smooth paste
 3. Add ice cubes and top up with milk, stirring as you pour.

WHITE ICED CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
 - 2 pumps White chocolate syrup
 - Ice + milk
1. Combine hot chocolate and syrup in a glass, add a splash of hot water
 2. Mix to a smooth paste
 3. Add ice cubes and top up with milk, stirring as you pour.

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



Click  to be taken to the Beyond the Bean YouTube channel where you can watch a video of the recipe (or a very similar method) and also the Masterclass Series about the product and all the other drinks that can be made.

Follow Sweetbird, Zuma and Beyond the Bean on Instagram and Facebook for inspiration and new products all year long!

@BEYOND.THE.BEAN @HELLOSWEETBIRD @ZUMA.DRINKS

SMOOTHIES ▶

HOW TO:

- 1. Fill glass with ice, level with the top of the glass
- 2. Pour water over ice to ⅓ full
- 3. Pour smoothie over water and ice to the top
- 4. Pour contents of glass into blender jug and add syrup / purée / powder
- 5. Put the lid on tightly, blend until smooth

LEMON & PASSIONFRUIT SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Lemon Smoothie
- 2 pumps Passionfruit purée

LEMON & CHERRY SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Lemon Smoothie
- 2 pumps Cherry syrup

LEMON & TURMERIC SMOOTHIE (VE)

- Ice
- Water
- 1 mini scoop Turmeric chai
- Sweetbird Lemon Smoothie

CRAFT SODAS ▶

HOW TO:

- 1. Add syrup / purée to a glass
- 2. Fill to ¾ with sparkling water (or cola)
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve

CHERRY SODA (VE)

- 3 pumps Sweetbird Cherry syrup
- Sparkling water
- Ice

PASSIONFRUIT & CHERRY SODA (VE)

- 2 pumps Sweetbird Cherry syrup
- 1 pump Sweetbird Passionfruit Purée
- Sparkling water
- Ice

CHERRY COLA (VE)

- 3 pumps Sweetbird Cherry syrup
- Cola
- Ice

PASSIONFRUIT SODA (VE)

- 2 pumps Sweetbird Passionfruit Purée
- Sparkling water
- Ice

LEMONADES ▶

HOW TO:

- 1. Add smoothie / syrups / purée to a glass
- 2. Fill to ¾ with still or sparkling water
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve

CLOUDY LEMONADE (VE)

- 50ml Lemon smoothie
- Still / sparkling water
- Ice

PASSIONFRUIT LEMONADE (VE)

- 50ml Lemon smoothie
- 1 pump Sweetbird Passionfruit purée
- Still / sparkling water
- Ice

CHERRY LEMONADE (VE)

- 50ml Lemon smoothie
- 1 pump Sweetbird Cherry syrup
- Still / sparkling water
- Ice

ICED TEAS ▶

HOW TO:

- 1. Add syrup / purée / powder to glass and stir
- 2. Fill to ¾ with still or sparkling water
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve

ICED TEA (VE)

- 3 pumps Sweetbird Iced Tea syrup
- Still / sparkling water
- Ice

CHERRY ICED TEA (VE)

- 2 pumps Sweetbird Iced Tea syrup
- 2 pumps Sweetbird Cherry syrup
- Still / sparkling water
- Ice

PASSIONFRUIT ICED TEA (VE)

- 2 pumps Sweetbird Iced Tea syrup
- 1 pump Sweetbird Passionfruit purée
- Still / sparkling water
- Ice

THESE ARE A TASTE OF RECIPES AND PRODUCTS FROM SWEETBIRD AND ZUMA. VISIT BEYONDTHEBEAN.COM TO HAVE A PEEK IN OUR BROCHURE AND RECIPE CALENDAR FOR EVEN MORE INSPIRATION!



QUICK RECIPE GUIDE

We’ve not listed EVERY recipe to be made with these products - we would need a few more pages! The guide below shows which ingredients can be used to make basic drinks, either on their own or when combined. Refer to the make guide for the methods.

	SWEETBIRD®								ZUMA®					
	CHERRY SYRUP	ALMOND SYRUP	HONEYCOMB SYRUP	WHITE CHOCOLATE SYRUP	ICED TEA SYRUP	SUGAR-FREE GINGERBREAD SYRUP	STICKY TOFFEE FRAPPÉ	LEMON SMOOTHIE	PASSIONFRUIT PURÉE	DARK CHOCOLATE SAUCE	THICK HOT CHOCOLATE	TURMERIC CHAI	SPICED CHAI	
VEGAN / VEGETARIAN	VE	VE	VE	VE	VE	VE	V	VE	VE	V	VE	VE	VE	
LATTE (ICED OR HOT)	•	•	•	•		•						•	•	
HOT CHOCOLATE	○	○	○	○		○	○		○	•	•	○	•	
MOCHA	○	○	○	○		○				•	•	○		
MILKSHAKE	○	○	○	○			•		○	•	•	○	○	
FRAPPÉ	○	○	○	○		○	•	○	○	•	•	○	○	
GRANITA	○				○			○	•	•	•			
SMOOTHIE	○							•	○			○		
CRAFT SODA	•			•	•			•	○					
ICED TEA	○				•			○	○					
CHAI	○	○				○			○			•	•	
COLD FOAM	•	•	•	•		•				•	•	•		
HAPPÉ	○	○	○	○		○	•		○	○		•	○	
FRUIT SOOTHIE™	○			○		○		•	•			○		