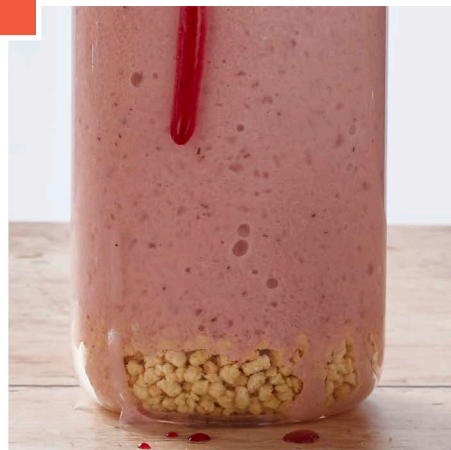
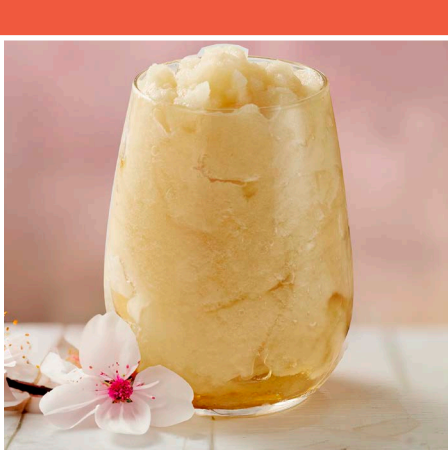
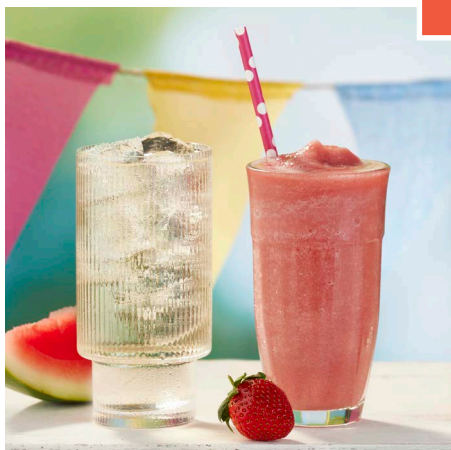
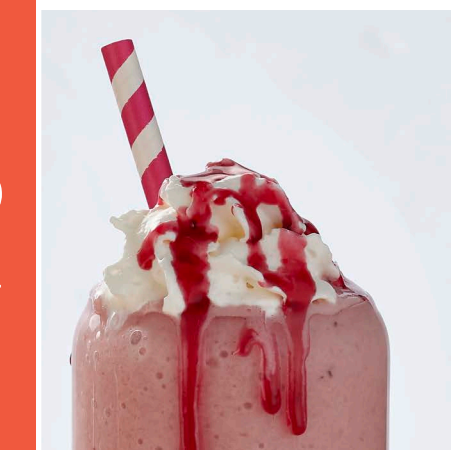


THE RECIPES

FROM THE 2024
ANNUAL



TREND RECIPES

PUTTING THEORY INTO PRACTICE

Use these recipes to easily add the latest taste trends to your menu without additional investment.

All these methods are for 12oz drinks (unless stated otherwise). For smaller or larger serves adjust to taste. If there is a VE next to the recipe name, the products used are approved by The Vegan Society, just choose plant based products to make these drinks vegan friendly.

ASIAN FLAVOURS

Yuzu Frozen Lemonade (ve)

- Ice / water
- 2 pumps Liquid Frappé & Granita base
- 2 pumps Yuzu Sherbet syrup
- 2 pumps Lemonade syrup

1. Overfill glass with ice
2. Pour water over ice to ½ full
3. Pour into blender jar
4. Add 2 pumps liquid base and syrup
5. Blend on 14 seconds 'granita/medium milkshake' cycle
6. Garnish and serve

Sparkling Vietnamese Limeade (ve)

- Ice
- 2 pumps Lime Sherbet syrup
- 1 pump Mint syrup
- Soda water

1. Fill glass with ice
2. Add syrups and soda water and stir
3. Garnish and serve



RETRO

Peanut Butter & Jelly Hot Chocolate (ve)

- 1 scoop Original hot chocolate
- 2 pumps Peanut Butter syrup
- 1 pump Raspberry purée

1. Combine 1 scoop hot chocolate with a splash of hot water
2. Add 1 pump purée then mix to a smooth paste
3. Add steamed milk, stirring as you pour.
4. Decorate with whipped cream and toppings then dust with chocolate
5. Garnish and serve



Banoffee Latte (ve)

- Double espresso
- 1 pump Banana purée
- 2 pumps Caramel syrup
- Steamed milk

1. Add espresso and syrup into a glass and mix.
2. Top up with steamed milk, stirring as you pour
3. Garnish and serve

TICKLING SENSES



Disco Blue Slushie (ve)

- Ice / water
- 2 pumps Liquid Frappé & Granita base
- 2 pumps Disco Blue syrup
- 2 pumps Lemonade syrup

1. Overfill glass with ice
2. Pour water over ice to ½ full
3. Pour into blender jar
4. Add 2 pumps liquid base and syrup
5. Blend on 14 seconds 'granita/medium milkshake' cycle
6. Garnish and serve

Grapefruit Fizz (ve)

- Ice / water
- 2 pumps Grapefruit Sherbet syrup
- Soda water

1. Fill glass with ice
2. Add syrup and soda water and stir
3. Garnish and serve

HOT TO COLD COFFEE

Cold Brew Spritz (ve)

- Tonic water
- 1 pump Orange syrup
- Cold Brew
- Ice

1. Fill glass ½ full with tonic water
2. Add 1 pump of syrup
3. Pour cold brew over the top, stirring as you pour
4. Add ice to fill
5. Garnish and serve

Passionfruit Iced Espresso (ve)

- 2 pumps Passionfruit purée
- Double espresso
- Soda water
- Ice

1. Fill glass with ice
2. Add purée and soda water
3. Pour espresso over the top, stirring as you pour
4. Garnish and serve

SUPER SWEET

Cookies & Cream Steamer (v)

- ½ scoop of Cookies & Cream frappé
- Steamed milk

1. Mix frappé powder with a splash of hot water in a cup
2. Top with steamed milk, stirring as you pour
3. Garnish and serve



Tiramisu Mocha (ve)

- 1 scoop Dark Hot Chocolate
- Double espresso
- 1 pump French Vanilla syrup
- 1 pump Irish Cream syrup
- Steamed milk
- Whipped cream to finish

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

THROWBACK TO THE FAMILIAR



Cherry Coke Float (ve)

- 2 scoops Vanilla ice cream
- 2 pumps Cherry syrup
- Cola

1. Add syrup and cola to glass and mix
2. Scoop vanilla ice cream carefully into glasses on top of cherry cola
3. Garnish with a cherry and serve

Bubblegum Milkshake (ve)

- Ice / milk of your choice
- 1 scoop Vanilla frappé
- 2 pumps of Disco Bubblegum syrup

1. Fill glass with ice, level with the top of the glass
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of glass into blender jug
4. Add frappé powder and syrup
5. Put the lid on tightly, blend until smooth then pour back into glass.
6. Add whipped cream and hundreds & thousands and then serve



NUTTY

Hazelnut Iced Chocolate (ve)

- 2 pumps Dark Chocolate sauce
- 2 pumps Hazelnut syrup
- Milk
- Ice

1. Combine sauce and syrup in a glass and mix to a smooth paste
2. Top up with cold milk, stirring as you pour
3. Add ice to fill, and serve

FLORAL

Hibiscus Rose Iced Latte (ve)

- 2 pumps Hibiscus syrup
- 2 pumps Rose syrup
- Milk
- Ice

1. Combine the syrups in a glass
2. Top up with cold milk, stirring as you pour
3. Add ice to fill, and serve



EASY RECIPES

We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. This mindset is at the heart of everything we do and applies to how we make our drinks too. We understand the operational challenges you face so avoid adding to those with overcomplicated processes and recipes. The guide at the back shows the methods to make these recipes with our Sweebird, Zuma and Bristol Syrup Company products.

Scan the QR code above to view our Annual Brochure featuring these recipes, as per the page numbers.

All these methods are for 12oz drinks (unless stated otherwise). For smaller or larger serves adjust to taste.

If there is a VE next to the recipe name, the products used are approved by The Vegan Society, just choose plant based products to make these drinks vegan friendly

HOT DRINKS

COFFEES

French Vanilla Latte (ve) (pg 7)

- Double espresso
- 2 pumps French Vanilla syrup
- Steamed milk (of your choice)

Sugar-free Vanilla Americano (ve) (pg 15)

- Double espresso
- 2 pumps Sugar-free Vanilla syrup

CH AIS

Vanilla Chai (ve) (pg 30/31/36)

- 1 scoop Vanilla chai
- Steamed milk (of your choice)

Spiced Chai (ve) (pg 36/39)

- 1 scoop Spiced chai
- Steamed milk (of your choice)

Chocolate Chai (ve) (pg 31)

- 1 scoop Spiced chai
- 1 pump Chocolate sauce
- Steamed milk (of your choice)



STEAMERS

Beetroot Latte (ve) (pg 31/37)

- 1 mini scoop Beetroot powder
- Steamed milk (of your choice)

Matcha Latte (ve) (pg 31/37)

- 1 mini scoop Matcha
- Steamed milk (of your choice)

Turmeric Latte (ve) (pg 31/37)

- 1 mini scoop Turmeric chai
- Steamed milk (of your choice)

MOCHAS

Dark Chocolate Mocha (ve) (pg 31)

- Double espresso
- 2 pumps Dark Chocolate Sauce
- Steamed milk (of your choice)

HOT CHOCOLATES

Original Hot Chocolate (ve) (pg 31/32)

- 1 scoop Original hot chocolate
- Steamed milk (of your choice)

Dark Hot Chocolate (ve) (pg 32/38)

- 1 scoop Dark hot chocolate
- Steamed milk (of your choice)

Fairtrade Dark Hot Chocolate (ve) (pg 35)

- 1 scoop Fairtrade Dark hot chocolate
- Steamed milk (of your choice)
- Whipped Cream & Biscuit Crumb to top

White Hot Chocolate (v) (pg 32/34/35/38)

- 1 scoop White hot chocolate
- Steamed milk (of your choice)
- Strawberry pieces to top



Dominican Republic Single Origin Hot Chocolate (ve) (pg 32/33)

- 1 scoop Dominican Republic hot chocolate
- Steamed milk (of your choice)

Turmeric White Hot Chocolate (v) (pg 37)

- 1 scoop White hot chocolate
- 1 mini scoop Turmeric powder
- Steamed milk (of your choice)

Hibiscus White Hot Chocolate (v) (pg 13)

- 1 scoop White hot chocolate
- 2 pumps Hibiscus syrup
- Steamed milk (of your choice)

Matcha White Hot Chocolate (v) (pg 31)

- 1 scoop White hot chocolate
- 1 mini scoop Matcha
- Steamed milk (of your choice)

Thick Hot Chocolate (ve) (pg 31/32/34)

- 1 scoop Thick hot chocolate
- Steamed milk (of your choice)
- Strawberry pieces to top

Caramel Hot Chocolate (v) (pg 31/38)

- 1 scoop Dark hot chocolate
- 2 pumps Caramel sauce
- Steamed milk (of your choice)
- Whipped cream & Biscuit Crumb to top

HAPPÉS (HOT FRAPPÉS)

Cookies & Cream Happe™ (v)

- ½ scoop Cookies & Cream frappé
- Steamed milk (of your choice)

Sticky Toffee Happe™ (v) (pg 30)

- ½ scoop Sticky Toffee frappé
- Steamed milk (of your choice)
- Whipped cream and Caramel sauce to top

COLD DRINKS

ICED LATTES

Cinnamon Bun Iced Latte (ve) (pg 9)

- Ice
- Double espresso
- 2 pumps Cinnamon Bun syrup
- Milk (of your choice)

Popcorn Iced Macchiato (ve) (pg 10)

- Ice
- Double espresso
- 2 pumps Popcorn syrup
- Milk (of your choice)

Chai Iced Latte (ve) (pg 20)

- Ice
- Double espresso
- 2 pumps Chai syrup
- Milk (of your choice)



Caramel Iced Latte (ve) (pg 8)

- Ice
- Double espresso
- 2 pumps Sugar-free Caramel syrup
- Milk (of your choice)

ICED CHOCOLATES

Iced Caramel Chocolate (v) (pg 31)

- 1 scoop Dark hot chocolate
- 1 pumps Caramel sauce
- Milk (of your choice) / ice

1. Add hot chocolate and sauce to a glass with a splash of hot water and mix to a smooth paste
2. Add milk, stirring as you pour
3. Add ice to fill
4. Add any cream and toppings, then serve.

Iced Chocolate with Cold Foam (v) (pg 24)

- 1 scoop Original hot chocolate
- Milk (of your choice) / ice
- 200ml skimmed milk for cold foam

1. Add hot chocolate to a glass with a splash of hot water and mix to a smooth paste
2. Add milk, stirring as you pour
3. Add ice to fill
4. Make cold foam and pour it over iced chocolate and serve

FRAPPÉS

Caffe frappé (ve) (pg 18)

- Ice / milk of your choice
- 1 scoop Caffe frappé

Chocolate Frappé (ve) (pg 20)

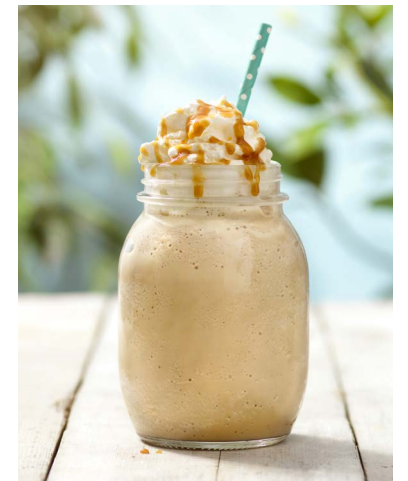
- Ice / milk (of your choice)
- 2 pumps Dark Chocolate sauce
- 1 scoop Vanilla frappé
- Whipped cream to top

Sticky Toffee frappé (v) (pg 39)

- Ice / milk of your choice
- 1 scoop Sticky Toffee frappé
- Caramel sauce to drizzle

Caramel Vanilla frappé (v) (pg 18/38)

- Ice / milk of your choice
- 1 scoop Vanilla frappé
- 2 pumps Caramel sauce
- Whipped cream, Caramel sauce drizzle, Biscuit Crumb to top



English Toffee Caffe Frappé (ve) (pg 8)

- Ice / milk of your choice
- 1 scoop Caffe frappé
- 2 pumps English Toffee syrup

Vanilla & Butterscotch Frappé (ve) (pg 20)

- Ice / milk (of your choice)
- 1 scoop Vanilla frappé
- 2 pumps Butterscotch syrup
- Whipped cream to top

MILKSHAKES

Banana Milkshake (ve) (pg 21)

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

SEASONAL RECIPES

SMOOTHIES

Peach Smoothie (ve) (pg 17)

- Water
- Ice
- Peach smoothie

Mango & Passionfruit Smoothie (ve) (pg 17)

- Water
- Ice
- Mango & Passionfruit smoothie

Strawberry Smoothie (ve) (pg 17)

- Water
- Ice
- Strawberry smoothie

Mixed Berry Smoothie (ve) (pg 17)

- Water
- Ice
- Mixed Berry smoothie

LEMONADES

Shirley Temple Lemonade (ve) (pg 21)

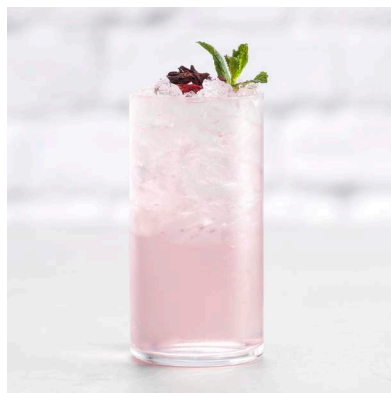
- 2 pumps Grenadine syrup
- 2 pumps Lemonade syrup
- Ice
- Still or sparkling water

Raspberry & Pomegranate Lemonade (ve) (pg 14)

- 4 pumps Raspberry & Pomegranate Lemonade syrup
- Ice
- Still or sparkling water

Pink Guava & Lime Lemonade (ve) (pg 14)

- 4 pumps Pink Guava & Lime Lemonade syrup
- Ice
- Still or sparkling water



Traditional Lemonade (ve) (pg 2/14)

- 4 pumps Lemonade syrup
- Ice
- Still or sparkling water



ICED TEAS

Sugar-free Raspberry Iced Tea (ve) (pg 15)

- 3 pumps Sugar-free Raspberry Iced Tea syrup
- Ice
- Still or sparkling water

Cherry Blossom Iced Tea (ve) (pg 12)

- 3 pumps Cherry Blossom Iced Tea syrup
- Ice
- Still or sparkling water

Cucumber & Mint Green Iced Tea (ve) (pg 2/7/11)

- 3 pumps Cucumber & Mint Green Iced Tea syrup
- Ice
- Still or sparkling water

Watermelon Iced Green Tea (ve) (pg 21)

- 3 pumps Watermelon Iced Green Tea syrup
- Ice
- Still or sparkling water

Jasmine Lime Iced Tea (ve) (pg 11)

- 3 pumps Jasmin Lime Iced Tea syrup
- Ice
- Still or sparkling water

Passionfruit & Lemon Iced Tea (ve) (pg 2/11)

- 3 pumps Passionfruit & Lemon Iced Tea syrup
- Ice
- Still or sparkling water

Sparkling Lemon & Lime Iced Tea (ve) (pg 6)

- 2 pumps Sugar-free Lemon Iced Tea syrup
- 1 pump Lime syrup
- Ice
- Sparkling water

CRAFT SODAS

Rose Craft Soda (ve) (pg 13)

- Ice
- 3 pumps Botanical Rose syrup
- Sparkling water

Lime Craft Soda (ve) (pg 16)

- Ice
- 3 pumps Lime syrup
- Sparkling water



Watermelon Craft Soda (ve) (pg 2)

- Ice
- 3 pumps Watermelon syrup
- Sparkling water

Raspberry & Lime Craft Soda (ve) (pg 20)

- Ice
- 2 pumps Raspberry syrup
- 1 pump Lime syrup
- Sparkling water

HOT DRINKS

LATTES

Creme Caramel Latte (ve) (pg 5)

- Double espresso
- 1 pump Caramel syrup
- 1 pump Vanilla syrup
- Steamed milk (of your choice)

Chai Dalgona (v) (pg 24)

- Steamed milk (of your choice)
 - 1 pump
 - 200ml skimmed milk for cold foam
 - 1 teaspoon instant coffee for cold foam
1. Add steamed milk
 2. Add syrup, stirring as your pour
 3. Make cold foam and pour it over milk and serve

Pumpkin Spice Americano (ve) (pg 30)

- Double espresso
- 2 pumps Pumpkin Spice syrup
- Steamed milk (of your choice)

Americano with Toffee Nut Cold Foam (v) (pg 24)

- Double espresso
 - 200ml skimmed milk for cold foam
 - 1 pump Toffee Nut syrup for cold foam
1. Add espresso to a cup
 2. Make cold foam and pour cold foam over americano and serve.

STEAMERS

Passionfruit Turmeric Latte (ve) (pg 6)

- 1 mini scoop Turmeric chai
- 1 pump Passionfruit purée
- Steamed milk (of your choice)

HOT SMOOTHIES

Mixed Berry Warmer (ve) (pg 30)

- 50ml Mixed Berry smoothie
- Hot water

HOT CHOCOLATE

Popcorn Hot Chocolate (ve) (pg 10)

- 1 scoop Original hot chocolate
- 2 pumps Popcorn syrup
- Steamed milk (of your choice)

Hot Chocolate Dalgona (v) (pg 5)

- Steamed milk (of your choice)
 - 200ml skimmed milk for cold foam
 - 1 teaspoon Original hot chocolate for cold foam
1. Add steamed milk to a cup
 2. Make cold foam and pour it over milk and serve

Chilli White Hot Chocolate (v) (pg 5)

- 1 scoop White hot chocolate
- 2 pumps Chilli syrup
- Steamed milk (of your choice)



Strawberry White Hot Chocolate (v) (pg 19)

- 1 scoop White hot chocolate
- 2 pumps Strawberry purée
- Steamed milk (of your choice)

Golden Hot Chocolate with Turmeric Cold Foam (v) (pg 3)

- 1 scoop Dark hot chocolate
- 1 mini scoop Turmeric chai
- Steamed milk (of your choice)
- 200ml skimmed milk for cold foam
- 1 mini scoop Turmeric chai for cold foam

1. Combine hot chocolate and turmeric in a cup, with a splash of hot water and mix to a smooth paste
2. Add steamed milk (of your choice), stirring as you pour
3. Make cold foam and pour it over hot chocolate and serve



Red Velvet Hot Chocolate (ve) (pg 39)

- 1 scoop Fairtrade Dark hot chocolate
- 1 mini scoop Beetroot powder
- Steamed milk (of your choice)

Turkish Delight Hot Chocolate (ve) (pg 4)

- 1 scoop Original hot chocolate
- 2 pumps Rose syrup
- Steamed milk (of your choice)

MOCHAS

Chilli Mocha with cold foam (v) (pg 9)

- 1 scoop Original hot chocolate
- 2 pumps Chilli syrup
- Steamed milk (of your choice)
- 200ml skimmed milk for cold foam

1. Combine hot chocolate and syrup in a cup, with a splash of hot water and mix to a smooth paste
2. Add steamed milk (of your choice), stirring as you pour
3. Make cold foam and pour it over mocha and serve

Turkish Delight Mocha with rose cold foam (v) (pg 13)

- Double espresso
- 1 scoop Fairtrade Dark hot chocolate
- 2 pumps Botanical Rose syrup
- Steamed milk (of your choice)
- 200ml skimmed milk for cold foam
- 1 pump Botanical Rose syrup for cold foam

1. Combine hot chocolate, espresso and syrup in a cup, with a splash of hot water and mix to a smooth paste
2. Add steamed milk (of your choice), stirring as you pour
3. Make cold foam and pour it over mocha and serve

SEASONAL RECIPES

COLD DRINKS

ICED DRINKS

Salted Caramel Iced Dalgona (v) (pg 6)

- Ice
 - 1 pumps Salted Caramel syrup
 - Milk (of your choice)
 - 200ml skimmed milk for cold foam
 - 1 teaspoon instant coffee for cold foam
1. Add ice to glass to ½ full
 2. Add syrup and pour milk over ice, stirring as your pour
 3. Make cold foam and pour it over milk and serve



Iced Vanilla Matcha with Matcha Cold Foam (v) (pg 24)

- 1 mini scoop Matcha
 - 1 pump Vanilla syrup
 - Milk (of your choice) / ice
 - 200ml skimmed milk for cold foam
 - Sprinkle of Matcha for cold foam
1. Add matcha and syrup to a glass with a splash of hot water and mix to a smooth paste
 2. Add milk, stirring as you pour
 3. Add ice to fill
 4. Make cold foam and pour it over iced matcha and serve

Aussie Matcha Latte (ve) (pg 5)

- 1 mini scoop Matcha
- Milk (of your choice) / ice
- 1-2 scoops of vanilla ice cream to top

1. Add matcha to cup with a splash of hot water and whisk vigorously to a smooth paste
2. Add milk, stirring as you pour
3. Add ice to fill
4. Top with a scoop of Vanilla ice cream

Iced Latte with Hazelnut Cold Foam (v) (pg 15)

- Double espresso
 - Ice
 - Milk (of your choice)
 - 200ml skimmed milk for cold foam
 - 1 pump Sugar-free Hazelnut syrup for cold foam
1. Combine double espresso with ice and milk in a glass
 2. Make cold foam and pour it over iced latte and serve

Almond Espresso Tonic (ve) (pg 8)

- Ice
 - Double espresso
 - 2 pumps Almond syrup
 - Tonic water
1. Add ice to glass
 2. Pour double espresso and syrup over ice
 3. Top up with tonic water, stirring as you pour

Raspberry Matcha Iced Latte (ve) (pg 7)

- 2 pumps Raspberry Purée
 - 1 mini scoop Matcha
 - Milk of your choice
1. Add purée to a glass, then fill with ice cubes
 2. Top up with milk to 2cm below top
 3. In separate cup add matcha with a splash of hot water and whisk vigorously to a smooth paste
 4. Drizzle matcha on top of milk and purée



CAFFE FREDDOS

White Chocolate Caffe Freddo (v) (pg 24)

- Double espresso
- 1 pump White Chocolate syrup
- Ice
- Skimmed milk

Caffe Freddo with Amaretto cold foam (v) (pg 8)

- Double espresso
- Ice
- Skimmed milk
- 1 pump Amaretto syrup

FRAPPÉS

Hoppy Honeycomb Frappé (v) (pg 6)

- Ice / milk of your choice
- 1 scoop Vanilla frappé
- 2 pumps Honeycomb syrup
- Whipped cream, Caramel sauce and Mini Eggs to top

Hibiscus Chai Frappé (ve) (pg 13)

- Ice / milk (of your choice)
 - 2 pumps Frappé & Granita base
 - 1 scoop Spiced Chai
 - 2 pumps Hibiscus syrup
1. Overfill glass with ice, then fill with milk to ½ full
 2. Pour into blender jar
 3. Add base, chai and syrup
 4. Blend on 14 seconds 'granita/medium milkshake' cycle



Popcorn Caramel Frappé (v) (pg 10)

- Ice / milk of your choice
- 1 scoop Vanilla frappé
- 2 pumps Popcorn syrup
- 1 pump Caramel sauce
- Whipped cream, Caramel sauce and popcorn to top

Chocolatey Chocolate Frappé (v) (pg 18)

- Ice / milk (of your choice)
- 1 scoop Chocolate frappé
- 2 pumps Dark Chocolate sauce
- Whipped cream, Chocolate sauce drizzle and chocolate flakes to top

Peach Melba Frappé (ve) (pg 16)

- Ice / milk (of your choice)
- 2 pumps Peach syrup
- 1 pump Raspberry syrup
- 1 scoop Vanilla frappé

Strawberry Cheesecake Frappé (ve) (pg 5)

- Ice / milk of your choice
 - 2 pumps Strawberry purée
 - 1 scoop Vanilla Bean frappé
 - 1 pump Speculoos syrup
 - Biscuit Crumb
 - Whipped cream and Strawberry purée to top
1. Fill glass with ice, level with the top of the glass
 2. Pour milk over ice, leaving 1cm at the top
 3. Pour milk and ice into blender jug
 4. Add frappé powder, syrup and puree
 5. Blend until smooth
 6. Add biscuit crumb to the bottom of the glass, then top with frappé and garnish with whipped cream and strawberry purée.

SMOOTHIES

Tropical Peach Smoothie (ve) (pg 7)

- Water
- Ice
- Peach smoothie
- 2 pumps Dragon Fruit & Papaya syrup

Strawberry Sherbet Smoothie (ve) (pg 21)

- Water
- Ice
- Strawberry smoothie
- 2 pumps Lime syrup



SMOOTHIE FRAPPÉS

How to:

1. Fill glass with ice, level with the top of the glass
2. Pour over smoothie to ½ full
3. Top with milk (of your choice), to 1cm from the top
4. Pour contents of glass into blender jar
5. Add the frappé and powders
6. Put the lid on tightly then blend until smooth
7. Pour back into glass and serve

Berry & Cream Frappé (ve) (pg 7)

- Ice / milk (of your choice)
- Mixed Berry smoothie
- 1 scoop Vanilla frappé

Mango & Passionfruit Frappé (ve) (pg 20)

- Ice / milk (of your choice)
- Mango & Passionfruit smoothie
- 1 scoop Vanilla frappé

MILKSHAKES

Pistachio Matcha Milkshake (ve) (pg 9)

- Ice / milk (of your choice)
- 2 pumps Pistachio syrup
- ½ scoop Vanilla Bean frappé
- 1 mini scoop Matcha

Passionfruit Milkshake (ve) (pg 19)

- Ice / milk of your choice
- 2 pumps Passionfruit purée
- ½ scoop Vanilla Bean frappé

Toasted Marshmallow Milkshake (v) (pg 39)

- Ice / milk (of your choice)
- 2 pumps Toasted Marshmallow syrup
- ½ scoop Vanilla frappé

GRANITAS

Cherry Blossom Iced Tea Granita (ve) (pg 12)

- Chilled water / ice
- 3 pumps Cherry Blossom Iced Tea syrup
- 2 pumps Liquid Frappé & Granita base

Pink Guava & Lime Granita (ve) (pg 7)

- Chilled water / Ice
- 3 pumps Pink Guava & Lime Lemonade syrup
- 2 pumps Liquid Frappé & Granita base

Dragon Fruit & Papaya Granita (ve) (pg 16)

- Chilled water / ice
- 3 pumps Dragon Fruit & Papaya syrup
- 2 pumps Liquid Frappé & Granita base



HOW TO MAKE ZUMA HOT CHOCOLATE



1. Add Zuma hot chocolate to a cup
2. Add a splash of hot water and mix to a smooth paste
3. Add steamed milk (of your choice), stirring as you pour
4. Add any toppings then serve

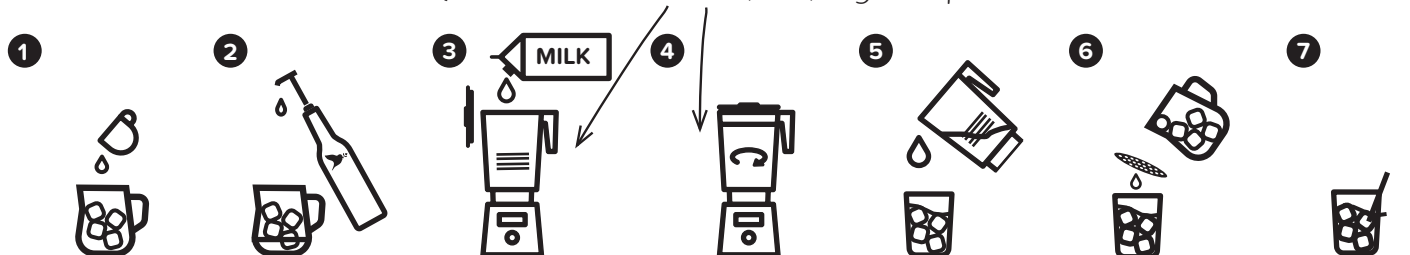
HOW TO MAKE FLAVOURED LATTE / MOCHA



1. Add double espresso into cup (for a mocha add a scoop of hot chocolate)
2. Add Sweetbird syrup or Zuma sauce to the cup
3. Add steamed milk (of your choice), stirring as you pour
4. Add any toppings then serve

HOW TO MAKE CAFFE FREDDO / COLD FOAM

For cold foam, follow just steps 3 & 4



1. Pour espresso over ice in a small jar
2. Add Sweetbird syrup and set aside to cool
3. Add 150ml skimmed milk (and syrup) to Blendtec cold foam jar
4. Blend on 'small milkshake' setting for 18 seconds
5. Add 2 ice cubes to glass. Pour cold foam over ice
6. Strain chilled espresso over cold foam
7. Add straw and serve

HOW TO MAKE FLAVOURED HOT CHOCOLATE



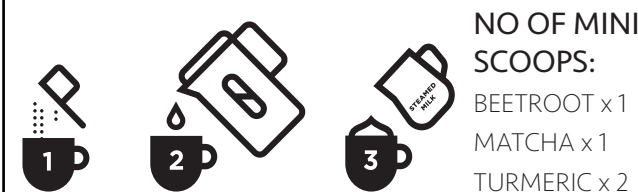
1. Combine Zuma hot chocolate with a splash of hot water
2. Add Sweetbird syrup (and/or plant powder, purée, sauce) then mix into a smooth paste
3. Add steamed milk (of your choice), stirring as you pour
4. Decorate with whipped cream, then dust with chocolate

HOW TO MAKE ZUMA THICK CHOCOLATE (6OZ)



1. Pour 100ml milk (of your choice) into steaming pitcher
2. Add Zuma Thick hot chocolate
3. Stir well
4. Heat using a steam wand until it thickens
5. Pour and serve

HOW TO MAKE TURMERIC, MATCHA OR BEETROOT LATTE

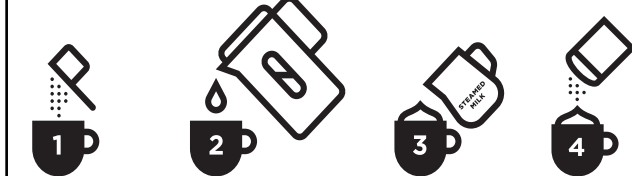


1. Take correct number of mini scoops of Zuma Plant Powder
2. Add 30ml warm water (and syrup/purée) and whisk vigorously
3. Top up with steamed milk (of your choice)

NO OF MINI SCOOPS:
BEETROOT x 1
MATCHA x 1
TURMERIC x 2

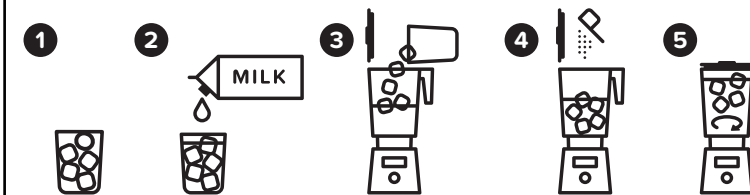
You may wish to add more powder to suit your taste.

HOW TO MAKE SPICED, VANILLA OR FLAVOURED CHAI



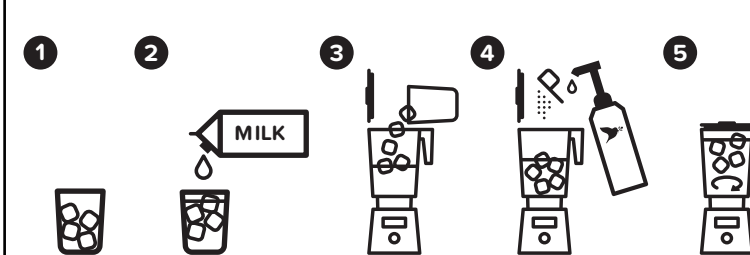
1. Add Zuma chai powder (and syrup) to a cup
2. Add 1/3 hot water and mix into a smooth paste
3. Top up with steamed milk (of your choice)
4. Dust with cinnamon and serve

HOW TO MAKE FRAPPÉ



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 jar
4. Add Sweetbird frappé (and/or syrup, purée, sauce, plant powder)
5. Put the lid on tightly then blend until smooth

HOW TO MAKE MILKSHAKE



1. Half fill glass with ice
2. Fill glass with milk (to 1cm below the top)
3. Pour contents of glass into blender jar
4. Add 1/2 scoop of Sweetbird frappé (and syrup/purée)
5. Put the lid on tightly then blend until smooth
6. Add any toppings then serve

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

HOW TO MAKE FLAVOURED ICED LATTE



1. Half fill glass with ice
2. Add double espresso
3. Add Sweetbird syrup
4. Fill to 3/4 with milk
5. Stir and top with extra ice cubes to fill

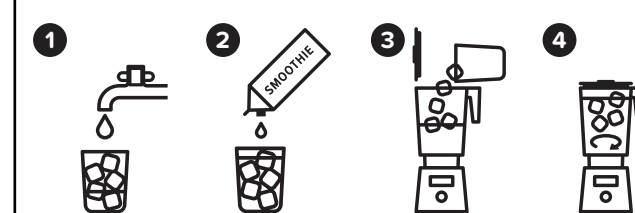
HOW TO MAKE ICED TEA / LEMONADE / CRAFT SODA



4 pumps x Lemonade syrup
3 pumps x Iced Tea syrup
3 pumps x Botanical syrup

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

HOW TO MAKE ICE-BLENDED SMOOTHIE



1. Fill glass with ice, level to the top of the glass, then fill with water to 1/3 full
2. Pour Sweetbird smoothie over water and ice to the top
3. Pour contents of glass into blender jar
4. Put the lid on tightly, blend until smooth

Add 2 pumps of syrup here for a flavoured smoothie

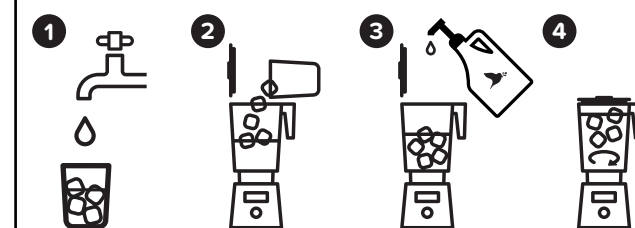
HOW TO MAKE FRUIT CRAFT SODA



1. Add 2 pumps Sweetbird purée to glass
2. Fill to 3/4 with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

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

HOW TO MAKE GRANITA



1. Overfill glass with ice, then fill with water to 1/2 full
2. Pour into blender jar
3. Add 2 pumps Sweetbird Frappé & Granita base and choice of flavouring (syrup, purée, sauce, powder)
4. Blend on 14 seconds 'granita/medium milkshake' cycle

HOT FRUIT SMOOTHIES

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

HAPPÉS™ (HOT FRAPPÉS)

Add 1/2 scoop of Sweetbird frappé powder (and syrup) to a cup with a splash of hot water. Mix to a paste. Add steamed milk, stirring as you pour.

ZUMA SPANISH DIPPING SAUCE

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

MOCKTAILS & COCKTAILS

Whether you're a barista or a bartender, the products with an asterisk * can be swapped between Sweetbird or Bristol Syrup Company to make the recipes below, depending on the range you stock.

MOCKTAILS

The Explorer

- 20ml BSC Raspberry Syrup
- 25ml BSC Lime Juice
- 50ml Lyres Pink London Spirit
- Ginger ale top

1. Build in a hi-ball filled with ice
2. Garnish with a lime wheel and a raspberry

Sober Swizzle

- 20ml BSC Falernum
- 20ml BSC Lime Juice
- 50ml Caleño Dark & Spicy
- Ginger ale top

1. Build and churn in a hi-ball of crushed ice
2. Garnish with a cinnamon stick and lime wheel



To keep the recipes short we've abbreviated Bristol Syrup Company to BSC.

Panoma

- 30ml BSC Grapefruit Sherbet Syrup
- 50ml Clean Co Clean T
- Soda top

1. Build in a hi-ball filled with ice
2. Garnish with a lime wedge and grapefruit slice

Reina Colada

- 30ml BSC Pineapple & Coconut Syrup
- 50ml Caleño Dark & Spicy
- 50ml Pineapple juice

1. Shake and pour into a hurricane glass
2. Garnish with a pineapple wedge and lime wheel



Indian Summer

- 50ml BSC Mango Purée
- 25ml BSC Lime Juice
- 20ml Sweetbird Chilli Syrup
- Ginger beer top

1. Shake and strain into a hi-ball of cubed ice
2. Garnish with a chili and lime wheel

Loch Blue

- 20ml BSC Disco Blue Syrup
- 20ml BSC Lemon Juice
- 50ml Caleño Light & Zesty
- Lemonade top

1. Build in a hi-ball filled with ice
2. Garnish with a lemon wheel



Amaretti Sour

- 25ml BSC Lemon Juice
- 50ml Lyres Amaretti
- 20ml aqua faba

1. Shake and pour into a rocks glass
2. Garnish with a lemon wedge

Naquiri

- 25ml BSC Raspberry Syrup
- 25ml Lime Juice
- 50ml Lyres White Cane Spirit

1. Shake and strain into a nick and nora glass
2. Garnish with a raspberry

Modern Class

- 10ml BSC Demerara Syrup
- 50ml Lyres American Malt
- 10ml Lyres Italian Orange

1. Stir down and strain into a rocks glass of ice
2. Garnish with an orange twist

Passionfruit Martino

- 25ml BSC Vanilla Syrup
- 50ml BSC Passionfruit Purée
- 50ml Caleño Light & Zest

1. Shake and strain into a coupe
2. Garnish with a dehydrated orange wheel

Moregarita

- 20ml Sweetbird Orange Syrup
- 25ml BSC Lime Juice
- 50ml Clean Co Clean T

1. Shake and pour into a rocks glass
2. Garnish with a salt rim and lime wheel

COCKTAILS

Greyhound (pg 4)

- 30ml BSC Grapefruit Sherbet Syrup
- 50ml vodka
- Soda top

1. Build in a hi-ball of cubed ice
2. Garnish with a grapefruit slice

Gimlet (pg 4)

- 15ml BSC Lime Sherbet Syrup
- 50ml gin

1. Stirred down and served up into a cocktail glass
2. Garnish with a lime twist

Caramel Treacle (pg 28)

- 10ml BSC Caramel Syrup
- 25ml apple juice
- 2 dashes Angostura Bitters
- 50ml dark rum

1. Stir down and pour into a rocks glass over block ice
2. Garnish with an orange twist

Miami Vice

- 25ml BSC Simple Syrup 1:1
- 25ml BSC Lime Juice
- 50ml BSC Strawberry Purée
- 35ml white rum
- Blended with ice

- 25ml BSC Pineapple & Coconut Syrup
- 25ml coconut cream
- 50ml pineapple juice
- 20ml gold rum
- 15ml coconut rum
- Blended with ice



1. Pour into a hurricane whilst twisting
2. Garnish with a pineapple leaf and strawberry

Citrus Spritz (pg 29)

- 15ml BSC Grapefruit Sherbet Syrup
- 15ml BSC Lime Juice
- 40ml citrus vodka
- Soda top

1. Build in a hi-ball filled with ice
2. Garnish with a grapefruit wedge

Caramel Espresso Martini (pg 28)

- 25ml BSC Caramel Syrup
- 50ml espresso
- 50ml vodka

1. Shake and strain into a cocktail glass
2. Garnish with coffee beans and a sugar rim



Purple Rain

- 15ml BSC Disco Blue Syrup
- 15ml BSC Disco Grenadine Syrup
- 20ml BSC Lime Juice
- 35ml gin
- Soda top

1. Shake and pour into a rocks glass
2. Garnish with a cocktail umbrella

Pink Lady (pg 29)

- 5ml BSC Grenadine
- 10ml BSC Simple 1:1 Syrup
- 20ml BSC Lemon Juice
- 20ml aqua faba
- 20ml apple brandy
- 40ml gin

1. Shake and strain into a nick & nora
2. Garnish with a lemon twist

Cherry Sour (pg 27)

- 20ml BSC Cherry & Vanilla Syrup
- 25ml BSC Lemon Juice
- 50ml brandy
- 20ml aqua faba

1. Shake and strain into a nick & nora



Bubblegum Bottle

- 35ml BSC Disco Bubblegum Syrup
- 25ml BSC Lemon Juice
- 50ml pink gin
- 10ml BSC Disco Blue Syrup
- 50ml lemonade

1. Shake Disco Bubblegum, Lemon Juice and gin together
2. Mix the Disco Blue and lemonade together
3. Half fill a glass or bottle with crushed ice and add the Disco Blue mixture
4. Fill the rest of the glass with crushed ice and pour in the Bubblegum mixture
5. Garnish with bubblegum bottles

Grapefruit Sling (pg 27)

- 25ml BSC Grapefruit Sherbet Syrup
- 50ml cachaca
- 50ml white grape juice

1. Shake and strain into a rocks glass filled with ice
2. Garnish with a grapefruit slice

Mango Margarita (pg 29)

- 50ml BSC Mango Purée
- 20ml BSC Lime Juice
- 20ml triple sec
- 40ml tequila

1. Shake and pour into a rocks glass
2. Garnish with a salt rim, mango slice and lime wedge

Yuzu Collins

- 25ml BSC Yuzu Sherbet Syrup
- 50ml gin
- Soda top

1. Build in a hi-ball glass filled with ice
2. Garnish with a lemon slice

Watermelon Wine Cooler

- 25ml BSC Watermelon Syrup
 - 100ml white wine
 - Soda top
1. Build in a wine glass filled with ice
 2. Garnish with a lemon slice

Floradora

- 20ml BSC Raspberry Shrub Syrup
 - 50ml gin
 - Ginger ale top
1. Build in a hi-ball filled with cubed ice
 2. Garnish with a lemon slice

Rum Punch

- 20ml BSC Coconut Syrup
 - 50ml Rum
 - Orange juice top
1. Build in a rocks glass filled with ice
 2. Garnish with an orange slice

Bellini

- 25ml BSC Peach Purée
 - Sparkling wine top
1. Build in a champagne flute



Strawbae

- 20ml BSC Strawberry Shrub Syrup
 - Sparkling wine
1. Pour the syrup into a champagne glass, top with sparkling wine
 2. Garnish with a strawberry

Frozen Raspberry Daiquiri

- 25ml BSC Simple Syrup 1:1
 - 25ml BSC Lime Juice
 - 50ml BSC Raspberry Purée
 - 35ml white rum
 - Blended with ice
1. Blend and pour into a coupe
 2. Garnish with raspberries

Breakfast in Bed

- 10ml BSC Elderflower Syrup
 - 10ml BSC Lemon Juice
 - 35ml gin
 - 50ml cooled Rooibos tea
1. Shake and pour into a teacup with ice.
 2. Garnish with a lemon twist.



Gauguin

- 25ml BSC Passionfruit Syrup
 - 15ml BSC Lemon Juice
 - 15ml BSC Lime juice
 - 60ml white rum
1. Blend and pour into a coupe
 2. Garnish with a cherry

Mulled Cider

- 25ml BSC Mulled Spice Syrup
 - 200ml dry cider
1. Heat gently and serve in a mug
 2. Garnish with dehydrated apple slice

Strong Root

- 30ml BSC Ginger Syrup
 - 30ml BSC Lemon Juice
 - 30ml yellow chartreuse
1. Shake and strain into a pony glass
 2. Garnish with a lemon twist

French 75

- 10ml BSC Simple Syrup 2:1
 - 20ml BSC Lemon Juice
 - 25ml gin
 - Sparkling wine top
1. Shake and strain into a champagne flute. Top with sparkling wine
 2. Garnish with a cherry

Silk Stocking

- 20ml BSC Disco Grenadine Syrup
 - 30ml tequila
 - 30ml white crème de cacao
 - 50ml double cream
1. Shake and strain into a coupe glass

Hof Buttered Rum

- 10ml BSC Demerara
 - ½ teaspoon of ground cinnamon
 - ¼ teaspoon of ground nutmeg
 - 1 tablespoon of butter
 - 50ml dark rum
 - 60ml boiling water
1. Melt the butter, stir in the spices and Demerara Syrup, add the rum, then add the boiling water
 2. Garnish with a cinnamon stick

Vanilla Hardshake

- 25ml BSC Vanilla Syrup
 - 1 scoop clotted cream ice-cream
 - 75ml full fat milk
 - 50ml gold rum
1. Shake and dirty pour into a sundae glass
 2. Garnish with a cherry

That's My Jam

- 25ml BSC Lime Sherbet Syrup
 - 25ml BSC Strawberry Puree
 - 25ml crème D'abricot
 - Ginger ale top
1. Build in a hi-ball of crushed ice
 2. Garnish with raspberry powder

Fog Cutter

- 15ml BSC Orgeat
 - 20ml BSC Lemon Juice
 - 45ml orange juice
 - 30ml white rum
 - 20ml cognac
 - 15ml gin
 - 15ml oloroso sherry float
1. Shake and strain into a sling glass of crushed ice
 2. Float the sherry on top
 3. Garnish with an orange wheel and a mint sprig

