



## JANUARY FLAVOUR FOCUS

# RASPBERRY

After all those festive Gingerbread Lattes and Salted Caramel Hot Chocolates, customer's are craving some fresh, fruity flavour. We think raspberry is the perfect January flavour; Add to Hot Chocolates for those cold nights in, or offer something lighter in Granitas, Smoothies & Sodas. New year, new drinks!

## THE CLASSICS:

Give your classic hot chocolate or latte a fruity twist by adding Sweetbird Raspberry Syrup.

## TURKISH DELIGHT HOT CHOC

- 2 pumps Sweetbird Raspberry Syrup
- 1 scoop Zuma Original Hot Chocolate
- Steamed milk

Combine syrup and hot chocolate in a cup with a splash of hot water. Mix into a thick paste then top with steamed milk, stirring as you pour.

## RASPBERRY & BLACKCURRANT SOOTHIE™

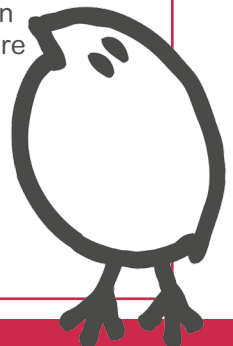
- 50ml Sweetbird Raspberry & Blackcurrant Smoothie
- Hot water

Add smoothie to cup then top with hot water. Stir well and serve.

All recipes based on 12oz serving.

## DID YOU KNOW?

- Raspberries contain more vitamin C than oranges!
- A single raspberry has an average of 100-120 seeds.
- Scotland is famous for its raspberry growing. In the 1950s, a special steam train called the Raspberry Special would transport them to London.
- In early Christian artwork they were symbolic for kindness.
- Raspberries can be red, purple, gold or black in colour.



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# STARS OF THE SHOW

Offer customers something a little different to your classic lattes and hot chocolates: Research shows frappé's sell all year round\* and mocha's are a popular choice that can be enjoyed hot or cold.

## RASPBERRY ICED MOCHA

- 2 pumps Sweetbird Raspberry Syrup
- 1 scoop Zuma Original Hot Chocolate
- Double espresso
- Cold milk
- Ice

Add syrups, double espresso and hot chocolate to cup and mix together. Top  $\frac{3}{4}$  full with milk then finish with ice cubes.

## WHITE CHOCOLATE RASPBERRY MOCHA

- 2 pumps Sweetbird Raspberry Syrup
- 1 scoop Zuma Original Hot Chocolate
- Double espresso
- Cold milk
- Ice

Add syrups, double espresso and hot chocolate to cup and mix together. Top  $\frac{3}{4}$  full with milk then finish with ice cubes.

## RASPBERRY, BLACKCURRANT & BEETROOT SMOOTHIE

- Sweetbird Raspberry, Blackcurrant & Beetroot Smoothie
- Ice

Fill cup with ice then top with smoothie. Pour into blender, blend until smooth then pour back into cup to serve.

## RASPBERRY RIPPLE FRAPPÉ

- 2 pumps Sweetbird Raspberry Syrup
- 1 scoop Zuma Non-dairy Vanilla Bean Frappé
- Double espresso
- Cold milk
- Ice

Fill glass with ice and top with milk. Pour into blender with frappé powder and blend until smooth. Add syrup to bottom of cup, then pour frappé on top to get a ripple effect. Finish with whipped cream.



# BERRY N'ICE



## RASPBERRY & ORANGE ICED TEA

- 3 pumps Sweetbird Raspberry Iced Tea Syrup
- 1 pump Sweetbird Orange Syrup
- Water
- Ice

Add syrups to cup, then top  $\frac{3}{4}$  full with chilled water. Stir, add ice cubes to fill then finish with a few raspberries.

## RASPBERRY GRANITA

- 4 pumps Sweetbird Raspberry Syrup
- Water
- Crushed ice
- Lime wedge

Fill cup with crushed ice. Add the syrup then top with water. Stir and serve with a fresh lime wedge.

## ITALIAN SODA

- 4 pumps Sweetbird Raspberry Syrup
- Sparkling water
- Crushed ice
- Lime wedge

Fill cup with crushed ice. Add the syrup then top with sparkling water. Stir, add lime and serve with a straw.

## TOP TIP:

Italian Sodas and Granitas are incredibly easy to make, great for profits, and offer a light and refreshing option for your customers. You can experiment by adding garnishes, preparing appetising display jugs and using sparkling or still water. Create different flavour combinations by using two Sweetbird Syrups - just adjust the recipe to two pumps of each. We recommend trying Raspberry with Lime or Mint Syrup...delicious!

# FEELING FRUITY

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## PEACH SUNSET SMOOTHIE

- 2 pumps Sweetbird Raspberry Syrup
- Sweetbird Peach Smoothie
- Water
- Ice

Fill cup with ice. Add water over the ice to  $\frac{1}{3}$  and then top up with Peach Smoothie. Pour contents into blender. Add the syrup then blend until smooth. Pour back into cup to serve.

## BERRY PINK LEMONADE

- 2 pumps Sweetbird Raspberry Syrup
- Sweetbird Lemon Smoothie
- Water
- Ice

Half fill cup with ice. Add smoothie over the ice to  $\frac{1}{2}$  way and then add the syrup. Top with water, stir and serve with a slice of lemon.

**OTHER GREAT FRUITY SWEETBIRD SYRUP FLAVOURS INCLUDE:  
ORANGE, PEACH, LIME, STRAWBERRY, CHERRY & BANANA**

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# HOT CHOCOLATE HEAVEN

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## COCOBERRY HOT CHOCOLATE

- 1 pump Sweetbird Raspberry Syrup
- 1 pump Sweetbird Coconut Syrup
- 1 scoop Zuma Dark Hot Chocolate
- Zuma Chocolate Sauce (optional)
- Steamed milk
- Whipped cream (optional)

## RASPBERRY FUDGE HOT CHOC

- 1 pump Sweetbird Raspberry Syrup
- 1 pump Sweetbird Fudge Syrup
- 1 scoop Zuma Fairtrade Dark Hot Chocolate
- Steamed milk

## RASPBERRY WHITE HOT CHOC

- 1 pump Sweetbird Raspberry Syrup
- 1 scoop Zuma Dark Hot Chocolate
- Steamed milk
- Whipped cream (optional)



## HOW TO MAKE:

Add syrup, hot chocolate and a splash of hot water to cup. Mix into a paste then top with steamed milk, stirring as you pour. Serve alone or try adding whipped cream and sauce to give customers an extra indulgent treat.