

Seasonal switch.

High street stores now offer early and late winter menus showing just how important keeping menus fresh is. As summer changes to autumn, then autumn to winter these recipes show just how easy it is to switch from cold to hot without investing in lots of new products.

MINT CHOC FRAPPÉ

- Ice
- Milk
- 1 scoop Sweetbird Chocolate frappé
- 2 pumps Sweetbird Mint syrup

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

MINT HOT CHOCOLATE

- 1 scoop Zuma Dark hot chocolate
- 2 pumps Sweetbird Mint syrup
- Steamed milk

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

FRENCH VANILLA ICED LATTE

- Double espresso
- 2 pumps Sweetbird French Vanilla syrup
- Milk
- Ice

1. Add double espresso into cup
2. Add 2 pumps syrup
3. Top to $\frac{3}{4}$ with cold milk
4. Stir then add ice cubes

FRENCH VANILLA LATTE

- Double espresso
- 2 pumps Sweetbird French Vanilla syrup
- Steamed milk
- Zuma 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

RASPBERRY & BLACKCURRANT SMOOTHIE

- Ice
- Sweetbird Raspberry & Blackcurrant smoothie

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

RASPBERRY & BLACKCURRANT SMOOTHIE™

- 50ml Sweetbird Raspberry & Blackcurrant smoothie
- Hot water

1. Pour smoothie into cup
2. Top up with hot water then stir

