

Twice as nice spice

Add some kick to your winter menu with Sweetbird spiced syrups. From seasonal specials such as pumpkin spice and eggnog through to year-round favourites like cinnamon, these versatile, warming syrups turn ordinary chocolates and coffees in something special.

Coming up with new ideas for menus can sometimes be the last thing there is time to think about. Sweetbird.com has hundreds of recipe ideas, and is also home to the monthly Flavour Focus. As the name suggests this collection focuses on one flavour, or theme, to take away the hard work of updating your menu each month. All of the products come from the Sweetbird, Cosy and Zuma collections showing how to create more recipes with the products many customers already stock. These delicious spicy recipes are just a sample of those featured in the monthly Flavour Focus. To be sure to get the latest edition follow Sweetbird on Facebook, Twitter or Instagram.

DOUBLE SPICED HOT CHOCOLATE

- 1 scoop Zuma Fairtrade Dark hot chocolate
- 1 mini scoop Zuma Organic Turmeric Chai
- 2 pumps Sweetbird Gingerbread syrup
- Steamed milk

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

PUMPKIN SPICE LATTE

- Double espresso
- 2 pumps Sweetbird Pumpkin Spice syrup
- Steamed milk

1. Combine a double espresso with syrup in the cup
2. Top up with steamed milk

CHILLI DOUBLE CHOCOLATE MOCHA

- 1 scoop Zuma Double hot chocolate
- Double espresso
- 2 pumps Sweetbird Chilli syrup
- Milk

1. Combine 1 scoop hot chocolate with syrup and espresso.
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour

WINTER SPICE HOT CHOCOLATE

- 1 scoop Zuma Organic hot chocolate
- 2 pumps Sweetbird Winter Spice syrup
- Steamed milk

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

Use this method for any flavoured hot chocolate made with Zuma chocolate and Sweetbird syrup

