

Winter fruit fusions

Orange Hot Chocolate
+ Turmeric cold foam

Strawberry Dream
Hot Chocolate

Cherry Thick
Hot Chocolate

Raspberry Ripple
White Hot Chocolate



/hellosweetbird



Summer may be the season for fresh strawberries and cream or hedgerows bursting with blackberries, but the same bright fruit flavours perfectly partner with the rich dark chocolates of autumn and winter. Don't be afraid to add fruits to your winter menu, a Black Forest hot chocolate just wouldn't be the same without the cherries!

RASPBERRY RIPPLE WHITE HOT CHOCOLATE

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Raspberry syrup
- Steamed milk

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

BANANA MOCHA

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

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

BLACK FOREST HOT CHOCOLATE

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

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

STRAWBERRY DREAM HOT CHOCOLATE

- 1 scoop Zuma Dark hot chocolate
- 2 pumps Sweetbird Strawberry purée
- Steamed milk

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

PEACHES AND CREAM HAPPÉ

- ½ scoop Sweetbird Vanilla Bean frappé
- 2 pumps Sweetbird Peach syrup
- Milk

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

VERY BERRY HOT CHOCOLATE

- 1 scoop Zuma Original hot chocolate
- 1 pump Sweetbird Raspberry syrup
- 1 pump Sweetbird Strawberry syrup
- Milk

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

ORANGE HOT CHOCOLATE + TURMERIC COLD FOAM

- 1 scoop Zuma Direct hot chocolate
- 2 pumps Sweetbird Orange syrup
- Steamed milk
- Turmeric Cold Foam

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

CHERRY THICK HOT CHOCOLATE

- 100ml milk
- 1 scoop Zuma Thick hot chocolate powder
- 2 pumps Sweetbird Cherry syrup

1. Pour milk into steaming pitcher
2. Add Zuma Thick hot chocolate powder and syrup
3. Whisk well
4. Heat using a steam wand until it thickens
5. Pour and serve

Sweetbird Fruit syrups are made with real fruit juice, so avoid curdling by following our methods and not overheating the milk

Sweetbird have created a colourful range of fruit syrups so you can add a punch of real fruit flavour to your drinks – instantly. Made with real fruit juice they're perfect for banishing the cold as soothing winter warmers too. Use them to make delicious orange or raspberry hot chocolates or combine with smoothies to make hot fruit soothies™.

