

ARTISANAL

## Easy | Consistent | Natural

## Winter Spoilight Flavours

 evoking comfort, indulgence, and a bit of nostalgiaSwa Rich Cocoa Swa Cocoa Mint Swa Gingerbread Swa Orange

Swa Red Velvet Swa Apple Pie
Swa Masala Chai Swa Mixed Spice

Swa Caramel Almond Praline Swa Honey Lemon Ginger Swa Strawberry Vanilla

We have some suggested recipes that you can customize, mix and match; and create your seasonal menu with

Hot drinks: lattes, hot chocolates, cider, and warmers

Cold drinks: frappes, shakes, and iced coffees

Cocktails: dessert cocktails, hot toddies, and spiced warmers


## Classic Hot Chocolate With <br> Swa Rich Cocoa

## Ingredients:

Swa Rich Cocoa Syrup - 35ml
Fresh cream - 70gm
Steamed milk - 105 ml


## Procedure:

1. Add the Swa Rich Cocoa Syrup and fresh cream to a cup.
2. Add a small amount of steamed milk and mix thoroughly.
3. Top with the rest of the milk.
4. Garnish with whipped cream, chocolate curls and marshmallow.

## Garnish

1. Dry chocolate curls
2. Whipped cream
3. Marshmallows

# Orange Hot Chocolate <br> With <br> Swa Orange \& Swa Rich Cocoa Ingredients: 

Swa Orange Syrup - 5ml
Swa Cocoa Syrup - 30ml
Fresh cream - 70gm
Steamed milk - 105 ml


## Procedure:

1. Add the Swa Orange Syrup, Swa Rich Cocoa Syrup and fresh cream to a cup.
2. Add a small amount of steamed milk and mix thoroughly.
3. Top with the rest of the steamed milk.
4. Garnish with whipped cream, chocolate flakes and orange zest.

## Garnish

1. Whipped Cream
2. Chocolate Flakes
3. Orange zest


## Mint Hot Chocolate With <br> Swa Cocoa Mint

## Ingredients:

Swa Cocoa Mint Syrup - 35ml
Fresh cream - 70gm
Steamed milk - 105 ml


## Procedure:

1. Mix Swa Cocoa Mint Syrup and fresh cream.
2. Add a small amount of steamed milk and mix.
3. Top with the rest of the steamed milk.
4. Garnish with whipped cream and mint leaves

## Garnish

1. Whipped cream
2. Mint leaves

## Gingerbread Hot Chocolate

## With

## Swa Gingerbread \& Swa Rich Cocoa

## Ingredients:

Swa Gingerbread Syrup - 5ml
Swa Cocoa Syrup - 30ml
Fresh cream - 70gm
Steamed milk - 105 ml


## Procedure:

1. Mix Swa's Gingerbread and Cocoa syrups with fresh cream
2. Add a small amount of steamed milk and mix.
3. Top with the rest of the milk.
4. Garnish with whipped cream, cocoa syrup drizzle and a dusting of cinnamon.

## Garnish

1. Whipped cream
2. Cococa syrup
3. Cinnamon powder

## Red Velvet Latte

With

## Swa Red Velvet

## Ingredients:

Swa Red Velvet Syrup - 35ml
Fresh cream - 70gm
Steamed Milk - 105 ml


## Procedure:

1. Mix Swa Red Velvet Syrup and fresh cream.
2. Add a small amount of steamed milk and mix.
3. Top with the rest of the steamed milk.
4. Garnish with whipped cream, marshmallows and rainbow sprinkles

## Garnish

1. Whipped cream
2. Rainbow sprinkles
3. Marshmallows

## Peppermint Mocha

 With
## Swa Peppermint Mint

## Ingredients:

Swa Cocoa MInt Syrup - 15ml
Espresso shot - 40ml
Steamed milk - 150ml


## Procedure:

1. Add the Swa Peppermint Syrup and espresso shot to a cup.
2. Add a small amount of steamed milk and mix.
3. Top with the rest of the steamed milk. Garnish with whipped cream and mint leaves.

## Garnish

1. Whipped cream
2. Mint leaves

## Caramel Almond Praline Latte

 With
## Swa Caramel Almond Praline

## Ingredients:

Swa Caramel Almond Praline - 15 ml
Espresso shot - 40 ml
Steamed milk - 150 ml


## Procedure:

1. Add the Swa Caramel Almond Praline syrup and espresso shot to a cup.
2. Swirl to combine and top with steamed milk.
3. Garnish with whipped cream and almond brittle or shavings.

## Garnish

1. Whipped cream
2. Almond brittle or shavings


## Apple Pie Latte

With

Swa Apple Pie

## Ingredients:

Swa Apple Pie Syrup - 15ml
Espresso shot - 40 ml
Steamed milk - 150 ml


## Procedure:

1. Add the Swa Apple Pie syrup and espresso shot to a cup.
2. Mix to combine and top with steamed milk.
3. Garnish with whipped cream and biscuit crumb.

## Garnish

1. Whipped Cream
2. cinnamon dust

# Dirty Chai <br> Latte 

## With

## Swa Masala Chai

## Ingredients:

Swa Masala Chai Syrup - 15ml
Espresso shot - 40 ml
Steamed milk - 150 ml


## Procedure:

1. Add the Swa Masala Chai syrup and espresso shot to a cup.
2. Swirl to combine and top with steamed milk.
3. Serve with Parle $G$ on the side

## Garnish

1. Whipped cream
2. Parle-G biscuit

## Kismi Caramel Cardamom Latte

With

## Swa Caramel \& Swa Cardamaom

## Ingredients:

Swa Caramel - 7.5 ml
Swa Cardamaom - 7.5 ml
Espresso shot - 40ml
Steamed milk - 150 ml

## Procedure:

1. Add the Swa Caramel Syrup, Swa cardamaom Syrup and espresso shot to a cup.
2. Swirl to combine and top with steamed milk. And whipped cream.
3. Put a Kismi Toffee on the side

## Garnish

1. Kismi toffee

## Spiced Peach Warmer

With

Swa Peach \&<br>Swa Mixed Spice

## Ingredients:

Swa Peach - 20 ml
Swa Mixed Spice - 10 ml
Hot water - 180 ml

## Procedure:

1. Pour syrup and top up with hot water, stir. Add garnish.

## Garnish

1. Star anise
2. Citrus wheels

## Mulled Winter Cider

With

Swa Apple Pie \&<br>Swa Honey Lemon Ginger

## Ingredients:

Swa Apple Pie - 20 ml
Swa Honey Lemon Ginger - 10 ml
Hot water - 180 ml


## Procedure:

1. Pour syrup and top up with hot water, stir. Add garnish.

## Garnish

1. Star anise
2. Citrus wheels

## Black Forest Cake Frappe With <br> Swa Rich Cocoa

## Ingredients:

Milk - 100 ml
Frappe powder - 30gm
1-2 Scoops of icecream
Swa Rich Cocoa Syrup - 40ml
Ice - 100 gm

## Procedure:

1. Add the Swa Rich Cocoa syrup, frappe powder/icecream and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour part of the blender contents into a frappe glass, top with whipped cream, pour rest of the blender content.
4. Top with whipped cream. Garnish with chocolate shavings and cherry.

## Garnish

1. Chocolate shavings
2. Cherry

## Death by Chocolate Mint Shake

With

## Swa Cocoa Mint

## Ingredients:

Swa Cocoa Mint-35 ml
Milk - 120 ml
Chocolate ice cream - 1 scoop or Frappe powder - 30gm
or Fresh cream - 80 gms
Ice - 100 gms


## Procedure:

1. Add the Swa Rich Cocoa syrup, frappe powder/icecream or fresh cream and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour part of the blender contents into a frappe glass, top with whipped cream, pour rest of the blender content.
4. Top with whipped cream. Garnish with chocolate shavings and mint leaves

## Garnish

1. Whipped cream
2. Chocolate shavings and mint leaves

# Chocolate Covered Strawberry Shake 

With

## Swa Strawberry Vanilla

 \& Swa Rich Cocoa
## Ingredients:

Swa Strawberry Vanilla - 20 ml
Swa Rich Cocoa - 15 ml
Frappe powder - 30gm icecream/fresh cream

Milk- 120 ml
Ice - 100 gm


## Procedure:

1. Add the Swa Strawberry Vanilla Syrup, Swa Rich Cocoa Syrup, frappe/cream and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour the blender contents into a tall glass and top with whipped cream.
4. Garnish with chocolate covered strawberry.

## Garnish

1. Whipped Cream/ice cream
2. Chocolate covered strawberry

## Red Velvet Cheesecake Smoothie

With
Swa Red Velvet

## Ingredients:

Swa Red Velvet Syrup-40ml
Milk-120ml
1 scoop of Ice-Cream
1 Butter biscuit
Ice - 100 gm

## Procedure:

1. Add the Swa Red Velvet Syrup, ice cream and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour the blender contents into a tall glass and top with whipped cream.
4. Garnish with a small piece of brownie

## Garnish

1. Whipped cream
2.1/4th of a Brownie or red cake or cookie crumbles

## Apple Pie Ice-Cream Shake

With

## Swa Apple Pie

## Ingredients:

Swa Apple Pie Syrup - 35ml
Milk - 120 ml
1 Scoop of Ice-Cream
2 Marie Biscuits
Ice - 100 gm

## Procedure:

1. Add the Swa Apple Pie Syrup, ice cream and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour the blender contents into a tall glass and top with whipped cream.
4. Garnish with cookie

## Garnish

1. Whipped cream
2. Cookie

## Strawberry and Vanilla Cream Frappe

 WithSwa Strawberry Vanilla

## Ingredients:

Swa Strawberry Vanilla - 40ml
Chilled milk-120ml
Frappe powder - 30gm or
Fresh cream - 80 gms
Ice - 100 gms
Dehydrated strawberries -5 pcs


## Procedure:

1. Add the Swa strawberry vanilla syrup, frappe powder/fresh cream, dehydrated strawberries and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour part of the blender contents into a frappe glass, top with whipped cream.
4. Garnish with rainbow sprinkles

## Garnish

1. Whipped cream
2. Rainbow sprinkles

## Frozen Caramel Almond Praline Frappe

With

Swa Caramel Almond Praline

## Ingredients:

Swa Caramel Almond Praline - 15 ml Espresso shot-40 ml
Milk - 120 ml
Frappe powder - 30gm or
Fresh cream - 80 gms
Ice - 100 gms


## Procedure:

1. Add the Swa Coconut Syrup and Caramel Syrup, frappe powder/cream, espresso shot and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour the blender contents into a glass and top with whipped cream.
4. Garnish with caramel sauce

## Garnish

1. Whipped cream
2. Caramel syrup topping

## Gingerbread Iced Coffee

With

## Swa Gingerbread

## Ingredients:

Swa Gingerbread
Espresso shot - 30 ml
Milk - 60 ml
Water - 60 ml
Ice - 80 gms


## Procedure:

1. Add Ice, pour Swa Gingerbread syrup.
2. Then add espresso, water in a glass and stir.
3. Top with milk.

## Garnish

1. Whipped cream
2. Caramel sauce topping
3. Cookies

## Christmas Pudding Frappe

 With
## Swa Mixed Spice \& Swa Orange Ingredients:

Swa Mixed Spice - 10 ml
Swa Orange - 5 ml
Espresso shot - 40 ml
Milk-120 ml
Frappe Powder - 30gm or
Fresh cream - 80 gms
Ice - 100 gms
1 Piece rusk


## Procedure:

1. Add the Swa Mixed Spice syrup and Swa orange syrup, frappe powder/cream, espresso shot and milk to a blender.
2. Add ice and blend for 30 seconds or until smooth.
3. Pour the blender contents into a glass and top with whipped cream.
4. Garnish with crumbled biscuit

## Garnish

1. Whipped cream
2. Crumbled biscuit


## Cocktail recipes coming soon....

## Our Flavours

## Ready－To－Mix

RTM Mocktails and Cocktails
－Jamun Kala Khatta
－Orange Mint
－Summer Berries ${ }^{\text {s }}$
－Lemon Ginger Naariyal Paani
－Kokam Cumin
－Guava Chilli ${ }^{\text {s }}$
－Mojito Mint
－Mango Passion s
－Lychee Lemon ${ }^{\text {f }}$
－Pineapple Bird＇s Eye Chilli s＇
－Tamarind Shikanji
－Hibiscus Cascara
－Lychee Rose
－Passionfruit Lemongrass sf

## RTM Teas

－Hibiscus Tea ${ }^{\circ} \boldsymbol{f}$
－Lemon Tea 盛
－Passionfruit Tea $\boldsymbol{H}$
－Orange Tea

- Peach Tea 盈
- Berry Tea 盈

RTM Chai

- Tea Chai 盈 唯
- Lemongrass Chai 的 合
- Masala Chai 咼

RTM Coffee

- 100\％Coffee 为 领
- Coffee Caramel 咼 首
- Coffee Vanilla 盈 首


## RTM Indulgence

- Cocoa Mint 盈 首
- Rich Cocoa 盈 屏 路
- Red Velvet 号
－Strawberry Vanilla ${ }^{\circ}$
- Apple Pie 盈瓦
- Coffee Cocoa Orange 咼瓦



## Fruits

- Passion Fruit 首
- Peach 首 ${ }^{\circ}$
－Jackfruit
－Green Apple
－Orange 屑
－Coconut ês $^{\text {s }}$
－Kokam si
－Watermelon


## Floral

－Lavender 解
－Hibiscus $\begin{gathered}\text { s }\end{gathered}$

- Blue Pea Citrus／Curacao 危
- Rose 屏
－Elderflower


## Classic

－Honey Lemon Ginger $\$$
－Triple Sec
－Simple Syrup ©
－Grenadine ${ }^{6}$
－Citrus
－Cucumber
Spices

- Orange Cardamom 苟
- Ginger Bread 免 ${ }^{\text {s }}$
－Cardamom $e^{2}$ s
- Cinnamon 首
- Mixed Spice 居

－Peppermint 危
－Vanilla Bean
－Caramel ier
－Lemongrass sif
－Bird＇s Eye Chili 鬼


## Nuts

－Salted Pistachio 道 ${ }^{\text {b }}$
－Caramel Almond Praline eir
－Hazelnut 危
Legend
岡 Cold $\mid 0$ Hot｜合 Dairy $\mid$ Coffee

# swa ARTISANAL S Y R U P S 

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