



SWEETBIRD®

BRISTOL ENGLAND



# Garden Mint



## BOTANICAL GARDEN MINT RECIPES

### STRAWBERRY & GARDEN MINT SMOOTHIE (VE)

- Ice
  - Water
  - Sweetbird Strawberry smoothie
1. Pour water over ice to 1/3 full
  2. Pour smoothie over water and ice to the top
  3. Add syrup
  4. Pour contents of glass into blender jug
  5. Put the lid on tightly, blend until smooth

### WHITE CHOCOLATE & GARDEN MINT FRAPPÉ (V)

- Ice
  - Milk
  - 1 scoop Sweetbird White Chocolate frappé\*
  - 2 pumps Sweetbird Garden Mint syrup
1. Fill glass with ice, level to the top of the glass
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of glass into blender jug
  4. Add frappé powder and syrup
  5. Put the lid on tightly then blend until smooth
- \* This also works well with Sweetbird Chocolate frappé

### FROZEN CHERRY & GARDEN MINT GRANITA (VE)

- Ice
  - Water
  - 2 pumps Sweetbird Liquid Frappé & Granita base
  - 2 pumps Sweetbird Garden Mint syrup
  - 1 pump Sweetbird Cherry syrup
1. Overfill glass with Ice
  2. Pour water over ice to 1/2 full
  3. Pour into blender jug, add liquid base and syrups
  4. Blend on 14 seconds 'Granita / Medium milkshake' cycle

### HOW TO: ICED TEA

1. Add syrup and ice to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### GARDEN MINT ICED TEA (VE)

- 3 pumps Sweetbird Iced Tea syrup
- 2 pumps Sweetbird Garden Mint syrup
- Ice
- Still water

### JASMINE LIME & GARDEN MINT ICED TEA (VE)

- 2 pumps Sweetbird Jasmine & Lime Iced Tea syrup
- 2 pumps Sweetbird Garden Mint syrup
- Still water
- Ice

### RASPBERRY & GARDEN MINT ICED TEA (VE)

- 2 pumps Sweetbird Raspberry Iced Tea syrup
- 2 pumps Sweetbird Garden Mint syrup
- Ice
- Still water

### GARDEN MINT LEMONADE (VE)

- 2 pumps Sweetbird Garden Mint syrup
  - 2 pumps Sweetbird Lemonade syrup
  - Ice
  - Still/sparkling water
1. Add syrup and ice to a glass
  2. Fill with still or sparkling water
  3. Stir well
  4. Garnish and serve

### ROSE & GARDEN MINT SPARKLER (VE)

- Ice
  - 2 pumps Sweetbird Rose syrup
  - 2 pumps Sweetbird Garden Mint syrup
  - Sparkling water
1. Add ice and syrup to a glass
  2. Fill with sparkling water
  3. Stir well
  4. Garnish and serve

### HOW TO: MOJITO

1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz highball glass.
2. Add syrup (and puree where applicable) and top glass with ice.
3. Add sparkling water and stir well with long bar spoon.
4. Garnish with lime wheel, sprig of mint and straw.

### GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 3 pumps of Garden Mint syrup
- Ice
- Sparkling water

### ROSE & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 2 pumps of Botanical Rose syrup
- Ice
- Sparkling water

### PASSIONFRUIT & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 1 pump of Passionfruit puree
- Ice
- Sparkling water

### GINGER & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 2 pumps of Ginger syrup
- Ice
- Sparkling water

### GARDEN MINT MOCHA (VE)

- Single espresso
  - 1 scoop Zuma Fairtrade Dark hot chocolate
  - 2 pumps Sweetbird Garden Mint syrup
  - Steamed milk
1. Combine the espresso, hot chocolate and syrup in a cup
  2. Mix to a smooth paste
  3. Top up with steamed milk, stirring as you pour

### HOW TO: HOT CHOCOLATE

1. Combine 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

### GARDEN MINT HOT CHOCOLATE (VE)

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

### GARDEN MINT WHITE HOT CHOCOLATE (V)

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