

# Ginger

SWEETBIRD

Botanical synup

## **BOTANICAL GINGER RECIPES**

#### LEMON & GINGER SMOOTHIE (VE)

- Ice
- Water
- Sweetbird Lemon smoothie
- 2 pumps Sweetbird Ginger syrup
- 1. Fill glass with ice, level with the top of the glass
- 2. Pour water over ice to  $\frac{1}{3}$  full
- 3. Pour smoothie over water and ice to the top
- 4. Add syrup
- 5. Pour contents of glass into blender jug
- 6. Put the lid on tightly, blend until smooth

# WHITE CHOCOLATE & GINGER FRAPPÉ (V)

- Ice
- Milk
- 1 scoop Sweetbird White chocolate frappé
- 2 pumps Sweetbird Ginger 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 Chocolate frappé

#### FROZEN GINGER GRANITA (VE)

- Ice
- Water
- 2 pumps Sweetbird Frappé & Granita base
- 3 pumps Sweetbird Ginger syrup
- 1. Overfill glass with ice
- 2. Pour water over ice to  $\frac{1}{2}$  full
- 3. Pour into blender jug, add liquid base and syrups
- 4. Blend on 14 seconds 'Granita / Medium milkshake' cycle

#### **GINGER LEMONADE (VE)**

- 3 pumps Sweetbird Ginger 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

# GINGER SODA (VE)

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

### **GINGER ICED TEA (VE)**

- 3 pumps Sweetbird Iced Tea syrup
- 2 pumps Sweetbird Ginger syrup
- Ice
- Still water
- 1. Add syrup and ice to a glass
- 2. Fill with still water
- 3. Stir well
- 4. Garnish and serve

#### GINGER & GARDEN MINT MOJITO (VE)

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Garden Mint syrup
- 2 pumps of Ginger syrup
- Sparkling water
- Ice
- 1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz highball glass.
- 2. Add syrup 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.

# 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

#### GINGER HOT CHOCOLATE (VE)

- 1 scoop Zuma Original
  hot shoeelate
- hot chocolate
- 2 pumps Sweetbird Ginger syrup
- Steamed milk

#### GINGER WHITE HOT CHOCOLATE (V)

- 1 scoop Zuma White hot chocolate
- 3 pumps Sweetbird Ginger syrup
- Steamed milk
- Zuma Turmeric chai, to dust

# VANILLA & GINGER CHAI (VE)

- <sup>1</sup>/<sub>2</sub> scoop Zuma Vanilla Chai
- 3 pumps Sweetbird Ginger syrup
- Steamed milk
- 1. Add chai powder and syrup into cup
- 2. Fill  $\frac{1}{3}$  with hot water and mix into a smooth paste
- 3. Top up with steamed milk

# LEMON & GINGER SOOTHIE TM (VE)

- Sweetbird Lemon Smoothie
- 3 pumps Sweetbird Ginger syrup
- Hot water
- 1. Pour 50ml smoothie into cup
- 2. Add syrup
- 3. Top up with hot water then stir

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