



SWEETBIRD®

BRISTOL ENGLAND

# Rose



## BOTANICAL ROSE RECIPES

### WHITE CHOCOLATE & ROSE FRAPPÉ (V)

- Ice
  - Milk
  - 1 scoop Sweetbird White Chocolate frappé
  - 2 pumps Sweetbird Rose 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

### TURKISH DELIGHT MILKSHAKE WITH ROSE COLD FOAM (V)

- Ice
  - Milk
  - 2 pumps Sweetbird Rose syrup
  - ½ scoop Sweetbird Chocolate frappé
1. Half fill glass with ice
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of glass into blender jug
  4. Add 2 pumps syrup and ½ scoop frappé
  5. Put the lid on tightly then blend until smooth

#### For cold foam:

- 150ml cold skimmed milk
  - 1 pump Sweetbird Rose syrup
1. Pour skimmed milk into a Blendtec cold foam jar
  2. Add syrup
  3. Blend on 'small milkshake' setting for 18 seconds
  4. Pour foam onto hot chocolate then dust with chocolate

### 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
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.

### ROSE & COCONUT GRANITA (VE)

- Ice
  - Coconut water
  - 2 pumps Sweetbird Liquid Frappé & Granita base
  - 2 pumps Sweetbird Rose syrup
1. Overfill glass with ice
  2. Pour coconut water over ice to ½ full
  3. Pour into blender jug, add liquid base and syrup
  4. Blend on 14 seconds 'Granita / Medium milkshake' cycle

### ROSE, POMEGRANATE & RASPBERRY FROZEN LEMONADE (VE)

- Ice
  - 2 pumps Sweetbird Rose syrup
  - 2 pumps Sweetbird Raspberry & Pomegranate Lemonade
  - Water
1. Fill glass to ⅔ with ice
  2. Add syrup to glass
  3. Top up with water
  4. Pour contents of glass into blender jug
  5. Put the lid on tightly then blend until smooth

### 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

### ROSE PINK LEMONADE (VE)

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

### ROSE SODA (VE)

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

### ROSE & WATERMELON ICED GREEN TEA (VE)

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

### 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
4. Decorate with rose flavoured whipped cream or cold foam then dust with chocolate

### TURKISH DELIGHT HOT CHOCOLATE WITH ROSE CREAM OR COLD FOAM (V)

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

#### For cream (10 servings):

- 500ml whipping cream
  - 15 pumps of Sweetbird Rose syrup
1. Add ingredients to whipped-cream dispenser
  2. Add the whipped-cream charges and shake dispenser well
  3. Leave dispenser on its side for 10 seconds
  4. Then top the drink with cream and dust with chocolate

### ROSE WHITE HOT CHOCOLATE (V)

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

### SPICED ROSE LATTE (VE)

- Double espresso
  - 1 scoop Zuma Spiced Chai
  - 2 pumps Sweetbird Rose syrup
  - Steamed milk
1. Combine the espresso and chai with syrup in the cup and mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour