

THE  
ULTIMATE  
GUIDE TO ALL YOUR  
FAVOURITE MAKES

DRINKING™  
THINKING

# Make it well

We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. This mindset is at the heart of Drinking Thinking™ and applies to how we make our drinks too. We understand the operational challenges you face. We don't want to add to those with overcomplicated processes and recipes. This guide shows our most popular MAKES from Sweetbird, Zuma and Cosy. These can be used with the recipes found on the brands websites or to create your own signature drinks. Keep it on hand to help your team make consistent recipes every time.



[/cosy\\_tea](#) [/hellosweetbird](#) [/zumadrinks](#)

**Cosy**®

  
**SWEETBIRD**®  
BRISTOL ENGLAND

**ZUMA**®

 **blendtec**®  
COMMERCIAL

### HOW TO MAKE ZUMA HOT CHOCOLATE



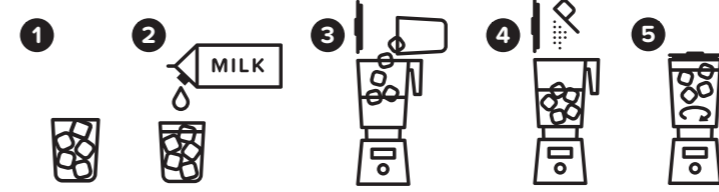
- Put 1 scoop (28g) Zuma Hot Chocolate into a 12oz cup
- Add a splash of hot water and mix into a smooth paste
- Add steamed milk, stirring as you pour

### HOW TO MAKE FLAVOURED LATTE



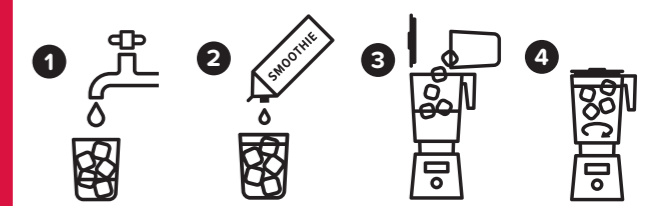
- Pour double espresso into cup
- Add 2 pumps of syrup
- Add steamed milk, stirring as you pour

### HOW TO MAKE FRAPPÉ



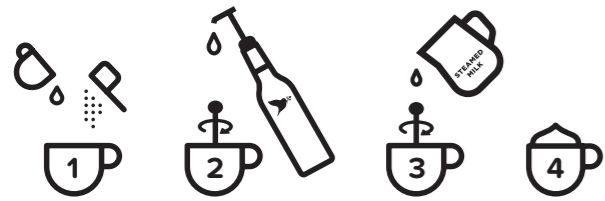
- Fill cup with ice, level to the top of the cup.
  - Pour milk over ice (to 1cm below top)
  - Pour contents of cup into blender jug
  - Add 1 scoop of frappé
  - Put the lid on tightly then blend until smooth
- Add 2 pumps of syrup here for a flavoured frappé*

### HOW TO MAKE ICE-BLENDED SMOOTHIE



- Fill cup with ice, level to the top of the cup, then fill with water to 1/3 full
  - Pour smoothie over water and ice to the top
  - Pour contents of cup into blender jug
  - Put the lid on tightly, blend until smooth
- Add 2 pumps of syrup here for a flavoured smoothie*

### HOW TO MAKE FLAVOURED MOCHA



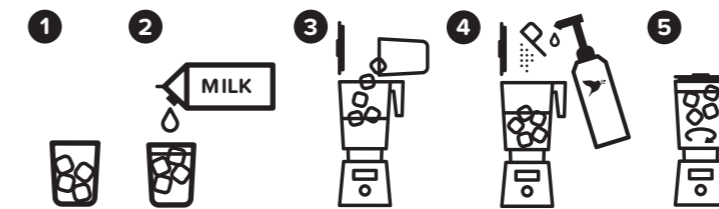
- Combine 1 scoop hot chocolate with double espresso
- Add 2 pumps of syrup, mix to a smooth paste
- Add steamed milk, stirring as you pour
- Decorate with whipped cream and toppings, then dust with chocolate

### HOW TO MAKE FLAVOURED HOT CHOCOLATE



- Combine 1 scoop hot chocolate with a splash of hot water
  - Add 2 pumps of syrup then mix into a smooth paste
  - Add steamed milk, stirring as you pour
  - Decorate with whipped cream and toppings then dust with chocolate
- Purée can be used instead of syrup*

### HOW TO MAKE MILKSHAKE WITH PURÉE



- Half fill 12oz cup with ice
  - Fill cup with milk (to 1 cm below the top)
  - Pour contents of cup into blender jug
  - Add 2 pumps purée and 1/2 scoop of vanilla bean frappé
  - Put the lid on tightly then blend until smooth
- This is just one of many ways to make a Sweetbird milkshake, visit [sweetbird.com](http://sweetbird.com) for the other methods*

### HOW TO MAKE FRUIT SODA



- Add 30ml purée to cup/glass
  - Fill to 3/4 with sparkling water
  - Stir and add ice cubes to fill
  - Garnish and serve
- This method also works with 3 pumps of fruit syrup or 50ml of fruit smoothie*

### HOW TO MAKE TURMERIC CHAI, MATCHA OR BEETROOT LATTE



- Take mini scoop of chosen powder as below
- Add 30ml warm water and whisk vigorously
- Top up with steamed milk

	Mini scoops
Turmeric	2
Matcha	1
Beetroot	1

*You may wish to add more powder to suit your taste.*

### HOW TO MAKE ZUMA THICK CHOCOLATE



- Pour 100ml milk into steaming pitcher
- Add one scoop of Zuma Thick Hot Chocolate powder
- Stir well
- Heat using a steam wand until it thickens
- Pour and serve

### ZUMA THICK DIPPING SAUCE

To make a super thick dipping sauce mix one scoop of Zuma Thick Chocolate with 1oz (30ml) hot water.

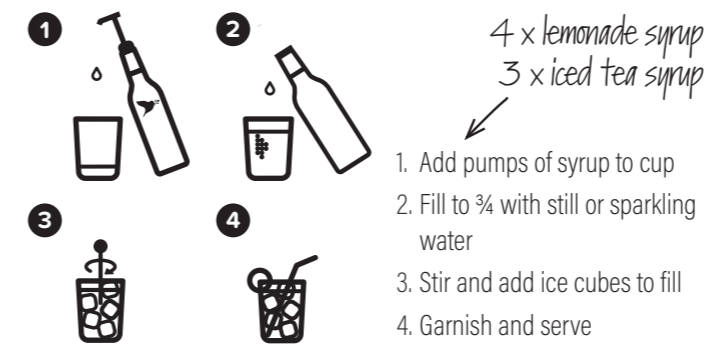
### HAPPÉS™

Add 1/2 scoop of frappé powder to a cup with a splash of hot water. Mix to a paste. Add steamed milk, stirring as you pour.

### FRUIT SOOTHIES™

Add hot water to 50ml smoothie mix and stir. Add two pumps of syrup for added flavour.

### HOW TO MAKE ICED TEA / LEMONADE



- Add pumps of syrup to cup
  - Fill to 3/4 with still or sparkling water
  - Stir and add ice cubes to fill
  - Garnish and serve
- 4 x lemonade syrup  
3 x iced tea syrup*

### HOW TO MAKE FLAVOURED ICED LATTE



- Half fill 12oz cup with ice
- Add double espresso
- Add 2 pumps syrup
- 3/4 fill cup with milk
- Stir and top with extra ice cubes to fill

ALL THESE METHODS ARE FOR 12OZ DRINKS. FOR SMALLER OR LARGER SERVES ADJUST TO TASTE

### HOW TO MAKE SPICED OR VANILLA CHAI



- Put 1 scoop chai powder into a 12oz cup
- Add 1/3 hot water and mix into a smooth paste
- Top up with steamed milk
- Dust with cinnamon and serve

### HOW TO MAKE CAFFE FREDDO



- Pour espresso over ice in a small jug
- Add 2 pumps cane sugar syrup (or chosen flavour), set aside to cool
- Add 150ml skimmed milk to Blendtec cold foam jug
- Blend on 'small milkshake' setting for 18 seconds
- Add 2 ice cubes to cup. Pour cold foam over ice
- Strain chilled espresso over cold foam
- Add straw and serve

# THE GOOD SCOOP GUIDE



All powdered Zuma, Sweetbird and Cosy products have been developed to use with accurate portion scoops for good measures. This means customers are guaranteed the same taste every time they order, staff consistently and easily make the drinks, and, most importantly, the cost to your business for each serve can be calculated and maintained. There are four scoops, all with their size embossed on the base for easy identification. Make instructions, with the scoop size, are also on each pack.

SCOOP	PRODUCT
MINI (4.0CC)	Cosy Matcha Zuma Beetroot Powder Zuma Turmeric Chai
SMALL (32 CC)	Zuma Dark Hot Chocolate Zuma Direct Hot Chocolate Zuma Double Hot Chocolate Zuma Fairtrade Dark Hot Chocolate Zuma Original Hot Chocolate Zuma Spiced Chai (non-dairy)
MEDIUM (43.0 CC)	Zuma Thick Hot Chocolate Zuma White Hot Chocolate Zuma Organic Hot Chocolate Zuma Vanilla Chai
LARGE (60 CC)	Sweetbird Frappés



## CARE FOR YOUR SWEETBIRD SYRUP PUMP



Sweetbird syrups are free from artificial preservatives, (apart from our sugar-free syrups), and are heat pasteurised at point of production to ensure their unopened shelf life. This means they need some extra care for the best results.

1. To keep the syrup in good condition and to minimise the risk of contamination keep the bottle sealed at all times. You can do this using the lid or a Sweetbird pump.
2. Pumps can be switched between finished bottles to a new one of the same flavour, but the pump should be replaced after being used on 6 bottles (1 case).
3. Whilst the pumps can be washed between switching this is not recommended as even when thoroughly dried as there is a risk of contamination.
4. Keep Sweetbird syrups away from sources of heat such as espresso machines, panini grills and radiators
5. Used bottles and pumps can be recycled where facilities exist.

# THE GOOD BLENDING GUIDE



## HOW TO USE AND LOAD YOUR JAR

1. First, fill your cup with ice
2. Pour your liquids (milk, smoothie, water) into the cup
3. Pour all of this into the blender jar
4. Add your flavours - syrups, purée, sauce
5. Then add any solids - frappé powder, fruit
6. Blend on the setting best suited to the drink

## GENERAL CARE AND CLEANING TIPS

- Do not use abrasives to clean the blender motor base, jar, or sound enclosure as this will dull or scratch the surface.
- NEVER submerge the blender motor base in water – THIS WILL VOID THE WARRANTY.
- Do not place jar onto motor base when the motor is spinning. This causes the drive shaft on to the jar to wear prematurely.

## HOW TO CLEAN YOUR BLENDER JAR

1. Add 1 scoop/tsp of Cafetto Polar Clean to 500ml water in a blender jar. Stir well to dissolve
2. Run a blend cycle for 30 seconds
3. Leave to soak for 10 minutes
4. For heaving soiling, increase soak time
5. For sanitation, ensure a 1 hour soak time
6. Empty & rinse well to ensure all product is removed

## ALSO...

- Make sure the lid is on securely.
- The lids are designed for a very snug fit. Give the corners an extra press.
- Place the blender jar on the blender base, making sure the drive shaft is seated completely in the drive socket of motor base.

