



Happy Easter!

It's officially Spring, which means Easter is coming! So as the days get longer and temperatures rise we have prepared our favourite Easter inspired recipes to get your tastebuds ready for summer. We have some decadent chocolate treats, alongside a collection of delicious hot and cold drinks starring all our favourite Easter flavours. This time of year is perfect for adding some seasonal specials to your menu as people are starting to enjoy the longer days

Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.



Everybunny needs a drink!

These drinks aim to impress with creative flavours and all the bells and whistles to ensure they strike an instagram ready pose on the counter. If you fancy trying any of these recipes, or perhaps creating your own, we would love to see your masterpieces! Tag us on social and we will share your handiwork!

Chocolate Eggspresso Iced Latte

- Double eggpresso
 - 1 pump Amaretto syrup
 - 1 pump Chocolate syrup
 - Milk
 - Ice
1. Combine double espresso and syrup in a glass
 2. Top up with cold milk
 3. Add ice cubes to finish

Strawberry Blondie Hot Chocolate

- 1 pump Strawberry purée
 - 1 scoop Zuma White hot chocolate
 - Steamed milk
 - Whipped cream
 - Strawberry
1. Combine hot chocolate with a splash of hot water and mix into a smooth paste
 2. Add purée and mix again
 3. Top with steamed milk, stirring as you pour
 4. Finish with whipped cream and strawberry to top

Easter Biscuit Hot Chocolate

- 1 scoop hot chocolate
 - 1 pump Cinnamon syrup
 - 1 pump Speculoos syrup
 - Steamed milk
 - Whipped cream
 - Cinnamon to dust
1. Combine hot chocolate with a splash of hot water and mix into a smooth paste
 2. Add syrup and mix again
 3. Top with steamed milk, stirring as you pour
 4. Finish with light dusting of cinnamon and an Easter biscuit on the side.

Hot Cross Bunny Latte

- Double eggpresso
 - 1 pump Cinnamon syrup
 - 1 pump French Vanilla syrup
 - Steamed milk
1. Combine double espresso and syrup in a cup
 2. Top with steamed milk