



# Winter Wrapped Up

Choosing a few select products is all that's needed to create a collection of tempting drinks and keep menus fresh all through Winter.

We've hand picked this selection of our favorite products for colder months. Mix and match ingredients to make our suggested recipes, or challenge your team to create their own. All these products make a variety of combinations, meaning there is profit to be made with little investment.

*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!*

## Honeycomb Hot Chocolate

- 1 Scoop Hot chocolate
- 1 pump Honeycomb syrup
- Milk

1. Combine hot chocolate and syrup in a cup, add a splash of hot water and mix into a paste.
2. Add steamed milk, stirring whilst pouring.
3. Garnish and serve.

## Honeycomb Latte

- Double espresso
- 2 pumps Honeycomb Syrup
- Steamed milk

1. Combine a double espresso and syrup in a cup.
2. Top with steamed milk, stirring as you pour.
3. Garnish and serve.

## Black Forest Hot Chocolate

- 1 scoop hot chocolate
- 1 pump Cherry syrup
- Steamed milk

1. Combine hot chocolate with a splash of hot water and mix into a smooth paste.
2. Top with steamed milk, stirring as you pour.
3. Garnish with cream and serve.

## Gingerbread Latte

- Double espresso
- 1 pump Gingerbread syrup
- Steamed milk

1. Combine double espresso and syrup in a cup.
2. Top with steamed milk, stirring as you pour.
3. Garnish and serve.

