

Seasonal sparkle

Give customers the royal treatment with the gorgeous glitter of Zuma Gold Dust. This vegan approved topping adds festive cheer to even the dullest winter day.

Zuma Gold Dust; the tinsel of toppings, is a simple blend of sugar, cocoa and edible gold powder, adding a golden sheen to any steamed milk drink. Free from any artificial flavours or preservatives it's registered by The Vegan Society so can happily be used on any hot drinks with steamed milk of any kind.

Apply a good dusting to a hot chocolate before squirting on the whipped cream and the gold particles will be taken up around the edges of the swirl. Or, sprinkle on top of an espresso before pouring your best latte art for added definition.

Stencils are also an easy way to make your drinks look special, if your team aren't quite ready to enter any latte art championships. Invest in a happy birthday stencil to make your regular customers feel really valued on their special day, or simply add your logo to all your drinks for brand promotion.

Zuma Gold Dust isn't just for Christmas. Don't forget to stay stocked up through to March and use as a dusting on top of espressos for 'Pots of Gold' to celebrate St Patrick's Day too.

Zuma Gold Dust is the perfect size to pop in a stocking at Christmas, so be sure to boost sales by offering to customers to use at home or give to friends and family as a gift.

VEGAN HAZELNUT HOT CHOCOLATE

- 1 scoop Zuma Fairtrade Dark hot chocolate
- Hazelnut milk
- Zuma Gold Dust

1. Combine 1 scoop hot chocolate with a splash of water
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Sprinkle gold dust to finish

SALTED CARAMEL STEAMER

- 2 pumps Sweetbird Salted Caramel syrup
- Oat milk
- Zuma Caramel sauce (to decorate)
- Zuma Gold Dust

1. Add syrup and sauce to milk and steam
2. Pour into cup and finish with gold dust and a drizzle of sauce

CINNAMON LATTE

- Double espresso
- 2 pumps Sweetbird Cinnamon syrup
- Milk
- Zuma Gold Dust

1. Combine espresso with syrup in the cup
2. Top up with steamed milk
3. Finish with a sprinkle of gold dust

ORANGE SPICED HOT CHOCOLATE

- 1 scoop Zuma Fairtrade Dark hot chocolate
- 1 pump Sweetbird Cinnamon syrup
- 1 pump Sweetbird Orange syrup
- Steamed milk
- Zuma Gold dust

1. Combine hot chocolate with a splash of water
2. Add syrups and mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Sprinkle gold dust to finish

steamer }

noun; a very profitable drink - made with just steamed milk, flavoured with purée, syrup or sauce, popular with children.



/zumadrinks



Orange Spiced
Hot Chocolate

