

# Shake it up

**NEW**  
FOR WINTER  
2018



/zumadrinks

- NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES
- APPROVED BY THE VEGETARIAN SOCIETY
- REDEVELOPED FOR IMPROVED SPRINKIBILITY\*



A dusting of chocolate on top of hot chocolates and mochas adds depth and when used with stencils or latte art can add value to your drinks. They're great stocking fillers too!

Our Zuma Hot Chocolate Shaker can be used to decorate cappuccinos, mochas or hot chocolates. The simple blend of sugar and cocoa powder is the perfect combination, and has now been improved for better sprinkibility. Use as a light dusting or with stencils to create a signature style for your drinks. The blend melts beautifully into steamed milk to create a rich chocolatey coating to all your hot drinks. It can be used to make a drinking chocolate too. Simply combine a scoop with hot water to make a paste then top with steamed milk. These shakers are great for after sales too – keep a few by the till for customers who want to take a little taste of Zuma home or give as a gift.

Mochas are the wonderful result of coffee and chocolate colliding. With so much care going into choosing the coffee your customers enjoy it's just as important to choose a quality chocolate in your mochas. Test your beans with a number of different chocolates - different profiles work better with some chocolates than others to bring out the flavour notes of each. If your coffee has dark and robust flavours, consider a good quality dark chocolate, like Zuma Dark. If your beans make a fruitier more acidic espresso, go for a lighter chocolate such as Zuma Organic; the unalkalised cocoa will lift the flavours of your coffee rather than drown them

out. Here are some of our favourite cocoa and coffee combinations; perfect for customers who crave chocolate but need their daily caffeine hit too.

#### CLASSIC MOCHA

- Double espresso
- 1 scoop Zuma Fairtrade Dark hot chocolate
- Steamed milk

1. Combine hot chocolate with espresso
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour

#### DARK CHOCOLATE MINT MOCHA

- 1 scoop Zuma Dark hot chocolate
- Double espresso
- 2 pumps Sweetbird Mint syrup
- Milk

1. Combine 1 scoop hot chocolate with syrup and espresso.
2. Mix into a smooth paste
3. Add steamed milk, stirring as you pour

#### SKINNY GINGERBREAD MOCHA

- Double espresso
- 2 pumps Sweetbird Sugar-free Gingerbread syrup
- 1 scoop Zuma 100% Cocoa
- Skimmed milk

1. Add espresso, syrup and cocoa powder to cup
2. Stir into a smooth paste
3. Add steamed milk, stirring as you pour

#### PEANUT BUTTER MOCHA ROYALE

- 1 scoop Zuma Dark hot chocolate
- Double espresso
- 2 pumps Sweetbird Peanut Butter syrup
- Milk
- Zuma Gold Dust

1. Combine 1 scoop hot chocolate with double espresso
2. Add syrup and mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with gold dust

#### BLACK FOREST MOCHA FRAPPÉ

- Ice
- Milk
- 1 scoop Sweetbird Mocha frappé
- 2 pumps Sweetbird Cherry syrup

1. Fill cup with ice, level with the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add frappé powder and syrup
5. Put the lid on tightly, blend until smooth

*Mochas can be hot or cold – use Sweetbird Mocha frappé for a really easy, consistent option.*