



Spoilt for choice

The Zuma Hot Chocolate collection has been lovingly created over the last 16 years to include chocolates for every business and palate. The stars of the show for wowing customers are Thick and Double - which will feature on your menu this winter?

Hot chocolate may not be an every day go-to drink like tea or coffee, but on a cold winters day there is nothing quite like a warming mug of hot chocolate topped with whipped cream, gooey marshmallows and thick chocolate sauce. Zuma now offers 9 chocolates to choose from. Starting with our easy every day chocolate Zuma Original which has a 25% cocoa content, the range goes all the way through to our 100% Organic Cocoa, for baristas wanting to create their own blend.

Deciding which Zuma chocolate to add to your menu is easy. Take a look at your customers then choose a couple as permanent menu options, for example Original and Dark. This combination caters to all customers from children and adults looking for a milky hot chocolate, whilst Zuma Dark has a richness and depth suited to customers who prefer a higher cocoa content. For ethically focussed businesses looking for this combination try Zuma Fairtrade, Organic and Zuma Direct, the same taste profiles but with the added benefits of supporting the farmers who grow cocoa in Africa and Peru.

Zuma Hot Chocolates are available in a mixture of 2kg tins and 1kgs flat bottomed resealable bags. Most are approved by The Vegan Society, whilst the remainder are approved by The Vegetarian Society. For full details of the entire range visit zumadrinks.com

THICK HOT CHOCOLATE

- 100ml milk
 - 1 scoop Zuma Thick hot chocolate
1. Pour milk into steaming pitcher
 2. Add hot chocolate powder and whisk well
 3. Heat using a steam wand until it thickens
 4. Pour and serve

CLASSIC HOT CHOCOLATE

- 1 scoop Zuma Original hot chocolate
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Mix into a smooth paste
 3. Add steamed milk, stirring as you pour

DOUBLE HOT CHOCOLATE

- 1 scoop Zuma Double hot chocolate
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Mix into a smooth paste
 3. Add steamed milk, stirring as you pour



Bellissimo

ADD A DOUBLE ESPRESSO TO A SHORT SHOT OF ZUMA THICK CHOCOLATE THEN SERVE WITH SOME CRUNCHY BISCOTTI OR MARSHMALLOWS FOR DECADENT DIPPING



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