

Zuma Hot Chocolate Recipes

Blackforest Gateau

Use 1 scoop of Zuma Dark Hot Chocolate to make a paste with a little hot water and add 2 pumps of Cherry syrup. Top up with steamed milk and garnish with whipped cream, a drizzle of chocolate sauce and cherries!

Dark Chocolate Orange

Make up a paste with 1 scoop Zuma Dark Chocolate and a little hot water, then mix thoroughly with 2 pumps of Orange syrup. Top up with steamed milk.

Spiced Hot Chocolate

Make up a paste with 1 scoop Zuma Dark Chocolate and a little hot water then add 1 pump of Cinnamon syrup and 1 pump of Gingerbread syrup, and top up with steamed milk. Finish with a dusting of cinnamon.

Toasted Marshmallow Hot Chocolate

Mix 1 scoop Zuma Original Hot Chocolate with a little hot water to form a paste and add 2 pumps Toasted Marshmallow syrup. Top up with steamed milk.

Chocomint

Use 1 scoop of Zuma Dark Hot Chocolate to make a paste with a little hot water and add 2 pumps of Mint syrup. Top up with steamed milk.

Cocoloco

Use 1 scoop of Zuma Original Hot Chocolate to make a paste with a little hot water and add 2 pumps of Coconut syrup. Top up with steamed milk.

ZUMA

For the best quality and flavour, Zuma recommends Sweetbird syrups. These are free from artificial colours, preservatives, GMOs and High Fructose Corn Syrup, and approved for Vegetarians and Vegans.
www.hellosweetbird.com

