GO BIG, GO LOADED

Sprinkle Zuma Gold Dust over mini chocolate donuts as a decadent way to top your loaded hot chocolates.



Make Christmas come early with the most indulgent hot chocolates possible.

Flavoured with syrup, sauce or purée and loaded with whipped cream and indulgent toppings.

#ZumaLoadedChocs

LOADED HOT CHOCOLATES - all drinks 12oz recipes

STRAWBERRY BLONDIE

- 1 scoop Zuma White hot chocolate
- 15ml Sweetbird Strawberry purée (plus extra for drizzling)
- Steamed milk
- Whipped cream
- Golden balls topping
- Strawberry

Optional extras: white chocolate stars, strawberry macaroon, freeze dried strawberry pieces

CHOCOLATE LOVERS

- 1 scoop Zuma Organic hot chocolate
- 1 pump Zuma Dark Chocolate sauce (plus extra for drizzling)
- Steamed milk
- Whipped cream
- Triple Chocolate Crispies topping

Optional extras: mini chocolate donut, chocolate brownies, milk chocolate stars

BANOFFEE

- 1 scoop Zuma Fairtrade Dark hot chocolate
- 15ml Sweetbird Banana purée
- 2 pumps Sweetbird English Toffee syrup
- Steamed milk
- Whipped cream
- Zuma Caramel sauce
- Toffee Crunch topping

Optional extras: sliced banana, Golden Balls topping, toffee macaroons

METHOD

1. Add hot chocolate and splash of hot water to cup and stir into a smooth paste
2. Add purée/sauce/syrup and mix again
3. Top with steamed milk, stirring as you pour
4. Finish with whipped cream, a drizzle of sauce or purée and pile on the toppings.

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zumadrinks.com

Click the play icons to view how-to-make videos

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