

ORGANIC BEETROOT POWDER RECIPES



Our Organic Beetroot Powder is made from 100% organic beetroot and is, of course, approved by The Vegan Society. Believed to boost immunity, endurance and stamina as well as increase energy levels, beetroot's health benefits only add to the charm of this distinctive root vegetable. Our organic beetroot powder's rich earthy flavour and vibrant colour make it the perfect ingredient to make delicious beetroot lattes and red velvet hot chocolates. It can also be added to smoothies or as an ingredient in red velvet cakes. Squeezing an incredible 24g of fresh beetroot into each concentrated 3g portion this is the convenient, hassle-free way to add beetroot to your drinks menu.

- 100% ORGANIC BEETROOT
- REGISTERED BY THE VEGAN SOCIETY
- EACH 100G POUCH USES 810G OF FRESH BEETROOT
- FREE FROM ARTIFICIAL COLOURS, FLAVOURS, ADDITIVES AND PRESERVATIVES



RED VELVET HOT CHOCOLATE

- 1 scoop Zuma Fairtrade Dark hot chocolate
- 1 mini scoop Zuma Organic Beetroot powder
- Steamed milk

1. Combine hot chocolate and beetroot in a cup
2. Add a splash of hot water and mix into a smooth paste
3. Add steamed milk, stirring as you pour

SHAKEN BAKEWELL TART ICED LATTE

- 1 mini scoop Zuma Organic Beetroot powder
- 1 pump Sweetbird Sugar-free Vanilla syrup
- 1 shot espresso (optional)
- Ice
- Almond milk

1. Combine beetroot, syrup and splash of hot water (or espresso) in a cup
2. Pour into cocktail shaker, with ice cubes
3. Add 200ml of almond milk
4. Pour into cup to serve and top with fresh ice cubes

BEETROOT LATTE

- 1 mini scoop Zuma Organic Beetroot powder
- 1 pump Sweetbird Sugar-free Vanilla syrup
- 1 shot espresso (optional)
- Oat milk

1. Combine beetroot, syrup and espresso in a cup
2. Mix into a smooth paste
3. Top with steamed oat milk, stirring as you pour

BEET AND BERRY SOOTHIE™

- 50ml Sweetbird Raspberry & Blackcurrant smoothie
- 1 mini scoop Zuma Organic Beetroot powder
- Hot water

1. Pour 50ml smoothie into cup
2. Add beetroot and stir until powder has dissolved
3. Top up with hot water then stir

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