

# MATCHA POWDER RECIPES



The purest way to get your green tea boost. Zuma Matcha is made from specially grown and processed green tea, and has a fresh, grassy flavour and is high in fibre and protein. A teaspoon mixed into your morning hot milk or water, and you're in for a long-lasting, gentle boost. Simply add two scoops of matcha to a cup and mix with a splash of hot water or warm milk. Then top with steamed milk to make an easy matcha latte.

- APPROVED BY THE VEGAN SOCIETY
- HIGH IN FIBRE & PROTEIN
- PESTICIDE FREE



## MATCHA CHOCONUT FRAPPE

- Ice + coconut milk
- 1 Scoop Sweetbird Chocolate frappé
- 1 mini scoop Zuma Matcha powder

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

## MATCHA, CUCUMBER AND MINT ICED TEA

- 1 mini scoop Zuma Matcha powder
- 3 pumps Sweetbird Cucumber & Mint Iced Tea syrup
- Chilled water + ice

1. Combine the matcha powder and syrup in a cup
2. Top up to  $\frac{3}{4}$  with water
3. Stir and add ice to fill

## DARK MATCHA HOT CHOCOLATE

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

1. Combine the matcha with a splash of hot water and mix to a smooth paste
2. Top up with steamed milk, stirring as you pour

## MATCHA VANILLA LATTE

- 2 pumps Sweetbird Vanilla syrup
- 1 mini scoop Zuma Matcha powder, plus more for dusting
- Steamed milk

1. Combine the syrup and matcha in a cup with a splash of hot water
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Dust with matcha

## MATCHA & STRAWBERRY WHITE CHOCOLATE FRAPPÉ

- Ice + milk
- 1 mini scoop Zuma Matcha powder
- 2 pumps Sweetbird Strawberry syrup
- 2 pumps Zuma White Chocolate sauce
- $\frac{1}{2}$  scoop Sweetbird Vanilla frappé

1. Fill cup with ice, level to 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 matcha, syrup, sauce and frappé powder
5. Blend until smooth

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