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 AND COCONUT FRAPPE

- Ice + coconut milk
- 1 Scoop Sweetbird Yogurt 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 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
- 1 scoop Sweetbird White Chocolate 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 and frappé powder
- 5. Blend until smooth

