

ZUMA TURMERIC CHAI



SPECIALTY
BEVERAGE
STAND-ALONE

ZUMA[®]
zumadrinks.com

THE GOLDEN INGREDIENT

Turmeric has been part of Ayurveda medicine for hundreds of years, used by yoga practitioners who say it helps with supple joints. Some suggest it improves skin tone and it even alleviates the common cold. We recommend you do some internet research on the subject and you will see why we were so keen to launch this new product and why it has popped up in so many high street chains.

Turmeric is a herbal root, related to the ginger family and is commonly used in Asian and Middle Eastern cooking. It is also the key ingredient in the century old drink 'Haldi Doodh', also known as "Golden Milk", given to children in India at bedtime. The stunning yellow of the root makes for an impressively bright blend, whether as a latte, or served as an early morning shot mixed with espresso.

A spoonful of neat turmeric each day may be reputed to do you the world of good but it can be a little, shall we say, challenging to the palette (take our word for it, we tried!). Which

is why we have created our delicious, award-winning Zuma Turmeric Chai recipe. With its perfect, warming blend of ginger, vanilla and orange flavours, it is the latest addition to the Zuma Chai range. It contains only naturally occurring sugars, and is made with 74% turmeric and 8% ground ginger. The remainder is made up of natural flavours including orange. Using only 3g per serve each 100g pouch makes 33 12oz drinks. So less packaging, less waste and less bulk to transport. It is approved by The Vegan Society and is delicious with coconut milk, as well as regular dairy.

We have created a whole host of recipes using the newest Zuma Chai downloadable from zumadrinks.com/turmericchai



And turmeric makes three...

Our Turmeric Chai is the third addition to the Zuma Chai range. You can also enjoy a vanilla chai and spiced chai, which are available in 1kg tins.



SPICED CHAI

Our Spiced Chai tastes as good as the chai in India. It's an authentic and warming blend of black tea extract, ground ginger and cinnamon. The balance between the spices is just right. Approved by The Vegan Society



VANILLA CHAI

Our Vanilla Chai takes inspiration from the chai of India. It's a mild blend of black tea extract, ginger and cinnamon – with a hint of vanilla. Approved by The Vegan Society



TURMERIC RECIPES TO INSPIRE



Zuma Turmeric Chai can be used in a range of hot or cold drinks. Perfect for adding a vibrant twist to frappés or subtle spice to hot chocolates and lattes.

Golden Milk 'Haldi Doodh'

- 1 mini scoop Zuma Turmeric Chai
- Steamed milk

Add turmeric chai to cup with a splash of hot water. Mix together, then top with steamed milk and serve.

Golden Vanilla Latte

- 1 scoop Sweetbird Non-dairy Vanilla Frappé
- 1 mini scoop Zuma Turmeric Chai
- 2 pumps Sweetbird Cinnamon Syrup
- Steamed coconut milk

Mix frappé and chai with a splash of hot water to form a paste. Add syrup, stir together then top with steamed milk. Stir and serve.

Chocolate & Banana Turmeric Shake

- 1 scoop Sweetbird Chocolate Frappé
- 1 mini scoop Zuma Turmeric Chai
- 2 pumps Sweetbird Banana Purée
- Milk + ice

Fill cup with ice, then top up with milk. Pour into blender jar, add frappé, chai, purée and blend until smooth. Pour back into cup and serve.

Chocolate, Coffee & Turmeric Shake

- 1 scoop Sweetbird Chocolate Frappé
- 1 mini scoop Zuma Turmeric Chai
- Double Espresso
- Zuma Chocolate Sauce (for drizzling)
- Milk + ice

Fill cup with ice then top with milk. Pour into blender jar, add coffee, chai and frappé, and blend until smooth. Drizzle cup walls with sauce, then pour blended frappé into cup and serve.

Turmeric & Chocolate Frappé

- Ice
- Coconut milk
- 1 mini scoop Turmeric Chai powder
- 1 scoop Chocolate frappé

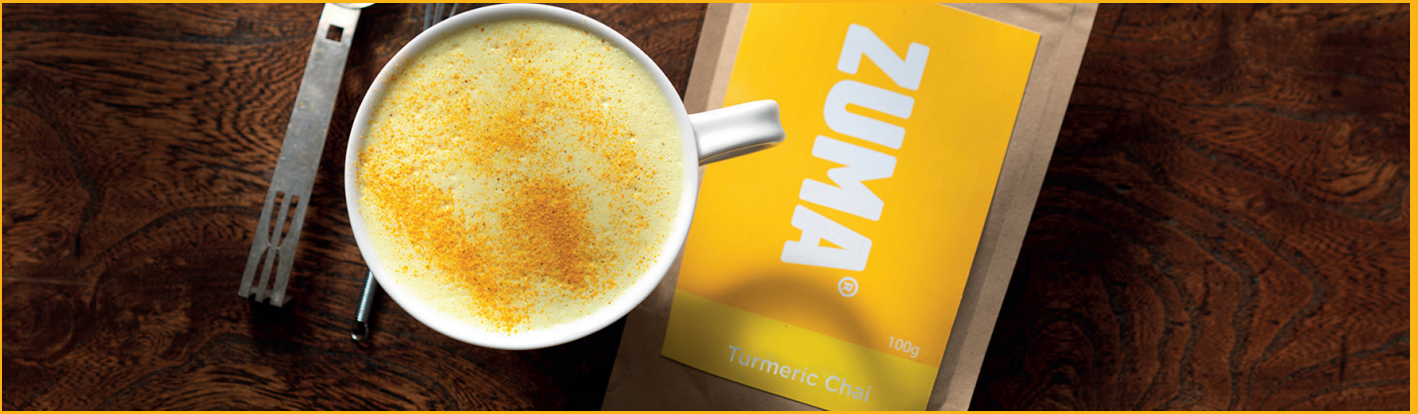
Fill glass with ice, level to the top of the glass. Pour milk over ice (to 1cm below the top). Pour contents of glass into blender jar. Add turmeric powder and frappé powder. Put the lid on tightly then blend until smooth.

Turmeric White Hot Chocolate

- 1 scoop Zuma White Hot Chocolate
- 1 mini scoop Zuma Turmeric Chai
- Steamed milk

Mix powders with a splash of hot water to form a paste. Top up with steamed milk and serve.





Iced Turmeric Chai

- 1 scoop Zuma Spiced Chai
- 1 mini scoop Zuma Turmeric Chai
- Coconut milk
- Ice

Mix all chai with a splash of hot water to form a paste. Let it cool for a minute. Fill a cocktail shaker with ice, top with cup of coconut milk, add chai and shake for 10-15 seconds. Strain into glass to serve.

Lemon & Turmeric Breakfast Smoothie

- 1 scoop Sweetbird Yogurt Frappé
- 1 mini scoop Zuma Turmeric Chai
- Sweetbird Lemon Smoothie
- 1 scoop Granola (optional)
- Milk + ice

Fill cup with ice, add smoothie to ½ full, then top up with milk. Add to blender jar with the turmeric chai, frappé and granola (if using). Blend until smooth, then pour back into cup to serve.

Spiced Mango Lassi

- Ice / milk
- Mango smoothie
- 1 /2 mini scoop Turmeric powder
- 1 scoop Yoghurt frappé

Fill glass with ice, level to the top of the glass. Pour smoothie over ice to 1/3 full. Fill glass with milk (to 1cm below the top). Pour contents of glass into blender jar. Add 1 scoop frappé and 1 mini scoop turmeric powder. Put the lid on tightly, blend until smooth. Dust with Turmeric powder.

Peach & Turmeric Smoothie

- Ice
- Sweetbird Peach Smoothie
- 1 mini scoop Zuma Turmeric Chai

Fill glass with ice, level to the top of the glass. Pour water over ice to 1/3 full, then top with smoothie. Pour into blender jar, add turmeric. Blend until smooth then pour back into cup and serve.

Mango and Turmeric Yogurt Frappé

- 1 mini scoop Zuma Turmeric Chai
- 3 pumps Sweetbird Mango Purée
- 1 scoop Sweetbird Yogurt Frappé
- Milk + ice

Fill glass with ice then add purée and top with milk. Pour into blender jar with frappé and turmeric. Blend until smooth then pour back into cup and serve.

Double Hot Chocolate with Turmeric

- 1 scoop Zuma Original Hot Chocolate
- 1 mini scoop Zuma Turmeric Chai
- 2 pumps Sweetbird Chocolate Syrup
- Steamed milk

Mix chocolate and chai with a splash of hot water to form a paste. Add syrup, top up with milk, stir well and serve.

Spiced Turmeric Chai

- 1 scoop Zuma Spiced Chai
- 1 mini scoop Zuma Turmeric Chai
- Steamed milk
- Ground cinnamon (optional)

Mix all chai with a splash of hot water to form a paste. Top up with steamed milk, stir and serve with a dusting of ground cinnamon.

Turmeric & Almond Latte

- 1 mini scoop Turmeric chai
- 2 pumps Almond syrup
- Double espresso
- Streamed almond milk

Add turmeric, syrup and double espresso to a cup then stir to a smooth paste. Top up with steamed almond milk. Stir and serve.

Spiced Orange Hot Chocolate

- 1 scoop Zuma Dark Hot Chocolate
- 1 mini scoop Zuma Turmeric Chai
- Steamed milk
- Cold Foam

Combine powders with a splash of hot water. Mix to a smooth paste. Top with steamed milk, stirring as you pour. Blend skimmed milk on small milkshake setting in cold foam jug. Spoon onto drink. Finish with a light dust of turmeric powder.

