

Matcha A la Carte

Wouldn't you like to enjoy the flavour of Matcha in some way with your favourite foods? Matcha is good for your health and is used in many kinds of dishes as colouring or topping.

We wish to show you some menu items you easily can make at home.

These suggestions may give you some ideas of the many ways Matcha can be used and inspire you to try something refreshing in your own recipes. Please enjoy.



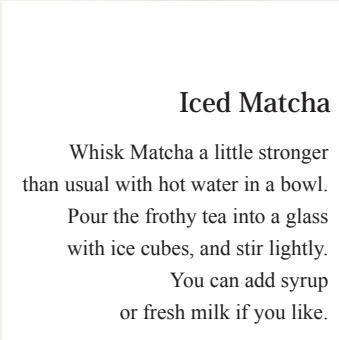
Matcha butter toast

Mix Matcha with butter and spread it on bread. You can sprinkle some sugar on if you like.



Matcha potage

Mix Matcha with powdered potage stock before proceeding in the usual manner.



Iced Matcha

Whisk Matcha a little stronger than usual with hot water in a bowl. Pour the frothy tea into a glass with ice cubes, and stir lightly. You can add syrup or fresh milk if you like.



Matcha salt

You can mix Matcha with the salt you use for Tempura. We recommend you to use such Matcha salt as seasoning for various dishes.



Matcha milk

Whisk Matcha with hot milk instead of hot water. Add some honey if you like.



Matcha pancake

Mix Matcha with pancake powder before baking it in the usual manner.



Matcha ice cream

Sprinkle Matcha powder on vanilla ice cream.



Matcha with cream

Whisk Matcha with hot water in a bowl. Pour the frothy tea into a glass and add vanilla ice cream.

Sift Matcha with a tea sifter before you use it.

You may use a mixer or a shaker instead of a tea whisk for 'Iced Matcha' and 'Matcha with cream'.