


# MATCHA RECIPES

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# MATCHA LATTE



## INGREDIENTS

- **2.5–3 G MATCHA**
- **COCONUT MILK**
- **MAPLE SYRUP (OPTIONAL)**

## INSTRUCTIONS

- 1.FOR EACH 1 G OF MATCHA, ADD 10 ML OF COCONUT MILK AND WHISK UNTIL FULLY DISSOLVED.**
- 2.IN A SERVING CUP, ADD ICE AND POUR IN COCONUT MILK.**
- 3.GENTLY ADD THE PREPARED MATCHA ON TOP.**
- 4.FOR SWEETNESS, STIR IN 2 G OF MAPLE SYRUP.**

# MATCHA WITH MANGO



## INGREDIENTS

- **2.5–3 G MATCHA**
- **½ FRESH MANGO**
- **100 ML COCONUT WATER**
- **½ CUP WHIPPED CREAM**

## INSTRUCTIONS

- 1.CUT HALF A RIPE MANGO AND MASH IT UNTIL SMOOTH.**
- 2.PLACE THE MASHED MANGO INTO A SERVING CUP.**
- 3.POUR IN THE COCONUT MILK.**
- 4.ADD THE PREPARED MATCHA ON TOP.**
- 5.FINISH WITH A SWIRL OF WHIPPED CREAM.**



## **MATCHA WHITE CHOCOLATE COOKIES**



### **INGREDIENTS:**

- **1 TBSP MAR MATCHA**
- **1 CUP FLOUR**
- **1/2 CUP BUTTER**
- **1/2 CUP SUGAR**
- **1 EGG**
- **WHITE CHOCOLATE CHUNKS (AS DESIRED)**

### **INSTRUCTIONS**

- 1.MIX BUTTER AND SUGAR WELL, THEN ADD THE EGG.**
- 2.ADD FLOUR AND MATCHA, MIX THOROUGHLY.**
- 3.ADD THE CHOCOLATE CHUNKS.**
- 4.SHAPE INTO COOKIES AND BAKE AT 180°C FOR 10–12 MINUTES.**



## **HOMEMADE MATCHA ICE CREAM**



### **INGREDIENTS:**

- **2 CUPS WHIPPING CREAM**
- **1 CUP SWEETENED CONDENSED MILK**
- **2 TSP MAR MATCHA**
- **VANILLA (OPTIONAL)**

### **INSTRUCTIONS:**

- 1.WHIP THE CREAM UNTIL SLIGHTLY THICKENED.**
- 2.GENTLY MIX IN THE CONDENSED MILK AND MATCHA.**
- 3.FREEZE IN A SEALED CONTAINER FOR AT LEAST 6 HOURS.**
- 4.ENJOY A SOFT, LUXURIOUS MATCHA ICE CREAM!**

## **NATURAL MATCHA FACE MASK**



### **INGREDIENTS:**

- **1 TSP MAR MATCHA**
- **1 TSP PLAIN YOGURT OR HONEY**
- **A LITTLE ROSE WATER**

### **INSTRUCTIONS:**

- 1.MIX INGREDIENTS UNTIL CREAMY.**
- 2.APPLY TO THE FACE FOR 10–15 MINUTES.**
- 3.RINSE WITH WARM WATER FOR INSTANT FRESHNESS.**