

## MATCHA LEMONADE

(makes one 16 oz serving)

- 1 Fill a 16 oz shaker with ice and then pour in 8 ounces lemonade.
- 2 Add 1 tablespoon of Aiya Matcha Zen Café Blend (or one stick of Aiya Matcha Zen Café Blend) and shake until cold and mixed.
- 3 Pour into a glass over ice and enjoy.



**MATCHA** 抹茶  
PREMIUM JAPANESE GREEN TEAM SINCE 1888

## MATCHA INSPIRED DRINKS



## CEREMONIAL MATCHA

(serving size varies)

- 1 Sift 2 scoops (approximately 2g or ½ teaspoon) of Aiya Ceremonial Matcha into a Matcha bowl.
- 2 Add 2-3 ounces of hot water (approximately 180 degrees F) to the sifted Matcha.
- 3 Using a Matcha whisk, vigorously whisk the tea in an "M" or "W" shape until a fine, smooth froth forms on top.
- 4 If desired, gently smooth out any large bubbles in the froth with your Matcha whisk.
- 5 Enjoy as is for a "Matcha Espresso" or add additional hot water to weaken the tea flavor to your desired taste for a "Matcha Americano".



## PRE-SWEETENED MATCHA SMOOTHIE

(makes one 16 oz serving)

- 1 Fill a 16 ounce glass to the top with ice and then fill with your preferred milk (both dairy and non dairy work well,).
- 2 Pour into a blender and add two tablespoons of Aiya Matcha Zen Café Blend (or two sticks of Aiya Matcha Zen Café Blend).
- 3 Blend until smooth or the desired consistency.
- 4 Pour into a glass and enjoy: For a tasty twist, add some fruit and/or yogurt to make a fruity yogurt Matcha smoothie.

Note: You can make flavor variations of this recipe with Aiya Black or Rooibos Tea Zen Café Blend. Simply use the preferred flavor instead of Matcha Zen Café Blend.



## PURE UNSWEETENED MATCHA SMOOTHIE

(makes one 16 oz serving)

- 1 Fill a 16 ounce glass to the top with ice and then fill it with your favorite milk (both dairy and non-dairy work well).
- 2 Pour into blender.
- 3 Add 1 teaspoon of Cooking Grade Matcha (you can add more depending on your preferred intensity of tea flavor).
- 4 If desired, add sweetener to taste. Blend until smooth.

## PRE-SWEETENED MATCHA LATTE

(makes one 8 oz serving)

- 1 Add 1 tablespoon of Aiya Matcha Zen Café Blend (or one stick of Aiya Matcha Zen Café Blend) to 5 ounces of cold milk (both dairy and non dairy work well).
- 2 Steam until the milk develops a fine froth and it reaches your desired temperature.
- 3 Pour into a latte mug and enjoy.

Note: You can make flavor variations of this recipe with Aiya Black or Rooibos Tea Zen Café Blend. Simply use the preferred flavor instead of Matcha Zen Café Blend.

## PURE UNSWEETENED MATCHA LATTE

(makes one 8 oz serving)

- 1 Sift ½ teaspoon of Aiya Cooking Grade Matcha into an 8 ounce latte mug.
- 2 Mix a small amount of hot water (approximately 1 tablespoon) into the Matcha using a spoon or Matcha whisk, making a smooth paste without any clumps.
- 3 Steam 4-5 oz of cold milk (both dairy and non-dairy work well) until the desired temperature, add to the Matcha, and serve.
- 4 If desired, stir in sweetener to taste.



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Aiya America

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Aiya Matcha is manufactured by Aiya Co., Ltd., Nishio Japan

