



MATCHA CHOCOLATE CAKE COTTAGE

Our Matcha Chocolate Cake Cottage was created with inspiration taken from the 3 Little Pigs story. Each rectangular layer of this cake is reminiscent of the bricks the youngest little pig used to build his cottage. Perfect to make for a loved one on Valentine's Day, this chocolate cake is also simple enough to make with your kids. It's fun too!

INGREDIENTS

Aiya Cooking Grade Matcha ... 2-3 tbsp	Unsalted Butter..... 1 tbsp
Flour (Cake or All Purpose)2/3 cup	Milk 1 tbsp
Egg Yolk 3 yolk	White Chocolate.....3.5 oz
Sugar.....1/3 cup	Aiya Cooking Grade Matcha 1 tbsp
Egg White 3 whites	Heavy Cream.....1/4 cup
Sugar.....1/4 cup	Heavy Cream.....1/2 cup
	Sugar..... 1 tbsp

Note: This cake highlights the astringent elements of Matcha so some may find it more suited to adult tastes.

Note: If you prefer a deeper Matcha flavor, you can increase the amount of Matcha from one tablespoon to two.

Tip: If you use tempered chocolate, this recipe is easier to make.

DIRECTIONS | *Makes 6-7 slices*

- 1 Sift the Matcha and flour together and set aside.
- 2 Spread some parchment paper out on a baking sheet and preheat your oven to 325-350 F.
- 3 Melt the butter and set aside.
- 4 Mix the egg yolks and 1/3 cup of sugar together until they turn white.
- 5 Beat the egg whites in a separate bowl, adding in the 1/4 cup of sugar half at a time until the egg whites form stiff peaks.
- 6 Gently fold about 1/3 of the egg yolk-sugar mixture into the egg whites. Once it is fully incorporated, gently add in the dry ingredients about half at a time until they are mixed in. Add the remaining egg yolk-sugar mixture followed by the milk and melted butter.
- 7 Pour the batter into the baking sheet, level it, and bake in the oven for 15 minutes.
- 8 Pour the 1/2 cup of heavy cream into a bowl and beat it with the 1 tbsp of sugar until it forms peaks.
- 9 Cut the cake into 3 pieces and layer them, spreading the whipped cream between each layer. Cut into 6 pieces.
- 10 Melt the white chocolate and mix the 1/4 cup heavy cream and 1 tbsp Matcha into it.
- 11 Pour some of the chocolate-Matcha mixture over each piece of cake and place in the refrigerator to allow it to set and harden. Before serving, dust each piece with some Matcha.

MATCHA CRISPY TREATS

Our Matcha Crispy Treats are a Matcha take on a favorite snack of kids and adults alike! Quick and easy to prepare and even quicker and easier to finish the whole batch, this is the perfect recipe to make together with kids or even other adults.

INGREDIENTS

Aiya Cooking Grade Matcha	1 tbsp
Warm Water	1 oz
White Chocolate	4.5 oz
Marshmallows	1 cup
Unsalted Butter	3/4 stick
Rice Cereal	3 3/4 cup

Note: If you prefer, you can substitute part of the rice cereal (about 3/4 cup) for any type of nut you prefer. Simply roughly chop them and add them in along with the rice cereal. Walnuts in particular fit into this recipe very nicely.

Note: If you prefer a deeper Matcha flavor, you can increase the amount of Matcha from one tablespoon to two.

Tip: When cutting the finished treats, soak your knife in some warm water and wipe dry in between cuts. It makes slicing pieces without sticking much easier!

DIRECTIONS | *Varies*

- 1 Dissolve the matcha in the warm water, making a paste.
- 2 Roughly chop the chocolate.
- 3 Add the butter and marshmallow to a pot on med-low heat and stir together with a wooden spoon until melted. Once they are completely melted together, take them off the heat and stir in the chocolate first and then the matcha.
- 4 Add the rice cereal and mix well. Spread the mixture of rice cereal, marshmallows, and butter out on a baking sheet, smooth out the surface with a plastic spatula, and place in the refrigerator to cool and harden.
- 5 Once it is fully hardened, cut into pieces that are easy to eat. Dust with some matcha.



MATCHA INSPIRED RECIPES



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www.aiya-america.com



Aiya America

Please contact us at info@aiya-america.com
Aiya Matcha is manufactured by
Aiya Co. Ltd., Nishio Japan





Matcha is a known Japanese elixir for vitality and clarity. With 800 years of ceremonial history, Matcha has recently become a sought after ingredient for its unique flavor, vibrant hue, and abundant nutritional benefits.

Aiya America leads the industry with its wide selection of superior-quality Ceremonial and Cooking Grade Matcha. Our Cooking Grade Matcha is exceptionally versatile and specially formulated to be used as an ingredient with distinguished aromas and flavors to make each recipe a palate pleaser.

Why not Green Tea Extract?

Extracts focus primarily on the functionality (i.e., nutrition) of green tea. Matcha is manufactured from uniquely grown, harvested, and processed tea leaves; its color and flavor cannot be duplicated naturally by using extracts or “green tea powders.” As more consumers demand natural, wholesome foods void of additives and artificial flavors, Matcha’s outstanding qualities — naturally vibrant color, balanced flavor, full-bodied aroma, versatility, and nutrition — clearly outshine other green tea products.



MATCHA TOFU ICE CREAM

Just mix and serve! Our Matcha Tofu Ice Cream recipe is easy to make and it’s healthy!

INGREDIENTS

- Aiya Cooking Grade Matcha 1 tbsp
- Tofu 7 oz
- Heavy Cream 1/2 cup
- Sugar 3 tbsp
- Condensed Milk 2 tbsp
- Mint For Garnish

DIRECTIONS | Serves 4

- 1 Add the sugar and condensed milk to the heavy cream and beat until soft peaks form. Dry the tofu of excess moisture and mix into the cream. Mix until smooth.
- 2 Dissolve the matcha in a small amount of water and add to the ice cream base. Pour into a container and place in the freezer to chill and set.
- 3 Remove from the freezer 2-3 times while it is setting and mix well.
- 4 Scoop, serve, and garnish with mint.



MATCHA WHITE CHOCOLATE SALTED CARAMEL BONBONS

These bonbons are made by enveloping a lightly salted caramel center with matcha white chocolate. The faint flavor of salt enhances the caramel and chocolate’s sweetness!

INGREDIENTS

- Granulated Sugar 1/3 cup
- Water 2 tbsp
- Heavy Whipping Cream 1/2 cup
- Aiya Cooking Grade Matcha 1 tbsp
- White Chocolate 7 oz
- Coarse Salt (sea or kosher) as needed

DIRECTIONS | Makes about 25 chocolates

- 1 Pour the sugar and water into a pot and place over medium heat. Once it begins to change color and darken, begin gently swirling the pot around. Do not stir.
- 2 Pre-warm the heavy cream and add it little by little to the pot when the sugar and water take on a caramel color, swirling. After the mixture lightens and the cream is incorporated, take it off the heat and allow it to cool.
- 3 Roughly chop the chocolate, place in a bowl, and sift the Matcha over it. Melt them together over a double boiler until smooth.
- 4 Using any design mold you prefer, fill each mold with a small amount of the melted Matcha and chocolate. Turn the mold upside down over the bowl of melted chocolate to pour any excess chocolate back into the bowl. Make sure the sides of each mold are well coated in addition to the bottom. Place in the refrigerator and allow the shells to harden.
- 5 Once hardened, remove from refrigerator and pour a small amount of the caramel into each chocolate shell (about 80% full). Sprinkle few grains of salt into the caramel.
- 6 Pour more chocolate over each mold to seal the shell around the caramel center. Allow to harden. Once hardened, remove from molds.



MATCHA CHOCOLATE CHIP RICE COOKIES

Using rice flour and baked at a lower temperature, our Matcha Chocolate Chip Rice Cookies have a light flavor and retain their beautiful matcha color!

INGREDIENTS

- Rice Flour 3/4 cup
- Aiya Cooking Grade Matcha 1/2 tbsp
- Baking Powder 1/4 tsp
- Butter 4 1/2 tbsp
- Egg 1 med. egg
- Sugar 1/3 cup
- Chocolate Chips 1 oz

Note: Although this recipe calls for rice flour, all purpose flour can be substituted but may result in a different finished product.

Note: The cookie dough is sticky so you can portion it out to the cookie sheet via the “two teaspoon method” instead of handling it directly.

DIRECTIONS | Makes about 20 Cookies

- 1 Sift the matcha, baking powder, and flour together.
- 2 Allow the butter to come to room temperature and stir until creamy. Fold a portion of the sugar (about 1/3) into the butter. Repeat until all the sugar is incorporated and smooth.
- 3 Beat the egg and mix in.
- 4 Fold in the sifted ingredients.
- 5 Mix in the chocolate chips and allow to rest.
- 6 Roll small balls of dough in between your hands, place on a cookie sheet, and lightly flatten.
- 7 Pre-heat the oven to 340 F. Place the cookie sheet in the oven and bake for 10 minutes.
- 8 Lower the oven temperature to about 300 F and bake for 10 more minutes.
- 9 Remove from the oven, place on a rack, allow to cool, and enjoy their crunchy texture!