PURE GRADE MATCHA POWDER

MATCHA POWDER

MORIHAN Uji Matcha Sweet Green Tea. Sweetened green tea powder from Uji, Kyoto. This product is popular among many people since straight Matcha is too bitter or strong. You can also make Matcha shake, Matcha syrup, or Matcha milk with this tea powder. This Matcha is authentic Japanese Uji Matcha from Morihan, a real tea shop in Uji, Kyoto with more than 180 years of history. Matcha or Japanese green tea powder is considered a superfood since contains more antioxidants, vitamins, and other nutrients than regular tea.

HOW TO USE
PURE MATCHA POWDER

MATCHA CHEESECAKE

RECIPE

3g Top Creamery Pure Matcha
30g Top Creamery Cheesecake
20g Top Creamery Frappe Base
60 ml of water water
Full cup of 16oz Ice

PROCESS:

1. Combine all ingredients in a blender and blend for 45 seconds or until smooth texture.
2. Top with whipped cream and sprinkle it with Pure matcha powder.

*This information should be used as a guide. It can arrange as you like.

MATCHA LATTE

RECIPE

3g Top Creamery Pure Matcha
180 ml Steamed Milk
30 ml Espresso

PROCESS:

1. Dissolve the matcha powder in the espresso.
2. Add the steam milk.
3. You may also add a latte art to the top of your coffee.

*This information should be used as a guide. It can arrange as you like.

STRAWBERRY MATCHA LATTE

RECIPE

25ml Top Creamery Strawberry Jam
5g Top Creamery Pure Matcha
150ml milk
Ice

PROCESS:

1. Put the Strawberry Jam into the cup.
2. Add the 130ml milk followed by a full cup of 16oz Ice.
3. Dissolve the 5g Pure Matcha to 20ml of Milk then serve it to the top.

*This information should be used as a guide. It can arrange as you like.

MATCHA COFFEE SUPREME LATTE

RECIPE

4g Top Creamery Pure Matcha
150ml steamed milk
30ml coffee
Ice

PROCESS:

1. Dissolve the Top Creamery Pure Matcha Powder with 50ml steamed milk.
2. Add the full cup of Ice.
3. Add the 100ml of steamed milk followed by 30ml coffee.

*This information should be used as a guide. It can arrange as you like.

MATCHA MILK TEA

RECIPE

5g Top Creamery Pure Matcha
30g Top Creamery Creamer
200ml of Black Tea
Tapioca Pearls

PROCESS:

1. Put Tapioca Pearls into the Cup.
2. Dissolve the 5g of Pure Matcha into the 200ml of Black Tea.
3. Add the 30g of Creamer, and stir it well.
4. Add full cup of 22oz Ice.

*This information should be used as a guide. It can arrange as you like.

MATCHA DRINK

RECIPE

3 grams Top Creamery matcha
180 ml steamed milk

PROCESS:

1. Dissolve the 3g of Pure Matcha into 180ml steamed milk.
2. Serve it well.

*This information should be used as a guide. It can arrange as you like.

GREEN BELGIAN WAFFLES

RECIPE

1kg Top Creamery Waffle Mix Vanilla Flavor
8 pcs Eggs
8 tablespoon Oil
540 water
5g Top Creamery Pure Matcha Powder

PROCESS:

1. Combine all the ingredients and mix them well.
2. Once the wet ingredients are combined, you will pour them into the waffle maker
3. Cook the waffles until golden brown and slightly crisp.
4. Add your desired syrup. (Maple/Chocolate/Strawberry/Brown Sugar)

*This information should be used as a guide. It can arrange as you like.

SOFT SERVE ICE CREAM MATCHA

RECIPE

5grams Top Creamery Pure Matcha
1kg Top Creamery Soft Serve Ice Cream Powder Creamy Vanilla flavor.

PROCESS:

1. Mix all the ingredients with 2.5L of Water.
2. Pour the mixture into the soft serve machine.
3. Top it with your choice of syrup, fudge or other toppings.

*This information should be used as a guide. It can arrange as you like.

DALGONA MATCHA

RECIPE

10g Top Creamery Creampuff
3g Top Creamery Matcha Powder
15ml water
150ml Milk
Ice

PROCESS:

1. Prepare the Matcha Creampuff. (Creampuff, Matcha Powder, Water)
2. Add 150ml of milk into the cup and add the matcha cream puff as toppings.

*This information should be used as a guide. It can arrange as you like.

ICE BLEND MATCHA

RECIPE

3g Top Creamery Matcha
10ml Top Creamery Sugar Syrup
150ml water
20g Top Creamery Creamer
16oz Full Cup of Ice

PROCESS:

1. Dissolve the Pure matcha and Creamer with hot water.
2. Mix it with Sugar Syrup. Stir it well.
3. Add 16oz Full cup of Ice.

*This information should be used as a guide. It can arrange as you like.

MATCHA CRINKLES

RECIPE

2 cups all-purpose flour
2 tsp Baking powder
1/2 tsp Salt
1 cup unsweetened cocoa powder
1 cup Granulated sugar
3/4 cup Brown sugar
1/2 cup Vegetable oil
4 large eggs, room temperature
1 tsp Vanilla extract
3g Top Creamery Pure Matcha Powder
Powdered sugar for coating

*This information should be used as a guide. It can arrange as you like.

MATCHA CRINKLES

PROCESS:

1. Combine flour, baking powder, and salt. Set aside.
2. In a separate bowl, mix together cocoa powder, granulated sugar, brown sugar, and vegetable oil.
3. Add eggs, one at a time, beating well after each addition. Stir in vanilla and matcha powder.
4. Add the dry mixture in two parts and beat on low speed until just combined. Do not overmix.
5. Cover the dough and chill for at least 4 hours or overnight.

*This information should be used as a guide. It can arrange as you like.

MATCHA CRINKLES

PROCESS:

6. Pre-heat the oven to 177°C (350°F).
7. Scoop 1/2-1 tbsp of dough and shape into balls by using your hands greased with butter or vegetable oil.
8. Coat in powdered sugar then place on a baking sheet lined with parchment paper or baking mat spacing them 1-2 inches apart.

9. Bake for 8 to 11 minutes until nearly set - they should be soft when touched and should appear slightly under-baked.
10. Allow cooling a minute or two on the sheets before transferring them to a wire rack to cool completely.

*This information should be used as a guide. It can arrange as you like.

MATCHA BEAN BUN

RECIPE

80g Hard Flour
20g Soft Flour
3g Baking Powder
2g Matcha Powder
1.5g Yeast
7g Sugar
75ml Milk
120g Red Bean Paste
5g Salt Free Butter
1g Salt

PROCESS:

1. Combine hard flour, soft flour, baking powder, and matcha. Put all ingredients for the dough except salt-free butter in the bread machine.
2. After kneading for about 5 minutes, add butter and operate the bread machine until the primary fermentation.

*This information should be used as a guide. It can arrange as you like.

MATCHA BEAN BUN

PROCESS:

3. Take out the dough, then cut it into 4 pieces by scraper and make the dough into a ball. Cover and let these rest for 10 minutes.
4. Wrap the dough around red beans paste and close the seam tightly. Put the dough seam-side down and flatten out them, and make a leaf shape.
5. Cover and let the dough rest at 35°c for 30 minutes for the 2nd fermentation.

*This information should be used as a guide. It can arrange as you like.

MATCHA TIRAMISU

RECIPE

10pcs. Biscuits
50g Mascarpone
50g Cream Cheese
1pc. Egg

For Matcha Syrup,
30g Sugar
5g Matcha Powder
60ml Hot Water

PROCESS:

1. Make Zabajone Cream by mixing mascarpone, cream cheese, and egg yolk.
2. Make meringue by adding sugar a little by little to egg white and whipping well until stiff.

*This information should be used as a guide. It can arrange as you like.

MATCHA TIRAMISU

PROCESS:

3. Make matcha syrup by mixing all of the ingredients.
4. Dip biscuits into this syrup.
5. Put dipped biscuits into some cups and put zabajone cream on them to layer there.
6. Top with matcha powder.

*This information should be used as a guide. It can arrange as you like.

MATCHA GRAHAM BALLS

RECIPE

3 cups Graham crackers & crushed
1 cup condensed milk
1 cup all-purpose cream
Top Creamery Matcha Powder
Marshmallows

PROCESS:

1. In a mixing bowl, add in the crushed Graham crackers, condensed milk, and all-purpose cream. Mix until well-incorporated, neither too dry nor too wet.

*This information should be used as a guide. It can arrange as you like.

MATCHA-MALLOWS GRAHAM BALLS

PROCESS:

2. Scoop a portion (about 1 tbsp) and shape into balls, then place a piece of marshmallow inside. Repeat for the rest of the mixture then roll it to the matcha powder or sprinkle it with matcha powder as toppings.
3. Transfer into a resealable container and then place in the refrigerator. Chill for 30 to 60 minutes.

*This information should be used as a guide. It can arrange as you like.

MATCHA ICE CREAM

RECIPE

5 scoops Vanilla Ice Cream
3g Pure Matcha powder

PROCESS:

1. Put Vanilla ice cream in a bowl.
2. Mix with matcha powder.
3. You can also add brown sugar syrup.

*This information should be used as a guide. It can arrange as you like.

TOP
CREAMERY