

rishi

MATCHA CULINARY RECIPES



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Embark on a vibrant, matcha infused, culinary adventure.

INTRODUCTION TO MATCHA

Matcha is a traditional Japanese green tea powder produced by stone-milling a shade-grown green tea called *tencha* into a fine powder. Matcha is unique among teas in that when we drink matcha, we consume the entire fresh green tea leaf.

Often called “the espresso of tea”, Matcha can be used in place of espresso in virtually all beverage recipes. It’s versatility continues into the culinary realm where it is used in both savory and sweet dishes.

Matcha is known for its *Umami* flavor, often referred to as the “5th taste” after sweet, salty, bitter and sour. Join us as we share some of our favorite Rishi developed Matcha inspired recipes.

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GREEN & GOLD

3 oz chilled Matcha (*Travel Pack shaken with cold water*)

3 oz chilled pineapple juice

Fill a 16 ounce glass 3/4 full of ice.

Add pineapple juice.

Hold a large spoon upside down over the serving glass and very slowly pour the matcha over the back of it (Pouring over the back of a spoon slows the flow of the matcha and keeps the layers separated).

Garnish with shaved cucumber.

MATCHA MINT EDAMAME DIP

12 oz	shelled edamame (<i>cooked & drained</i>)
1 ½ tsp	fresh lemon juice
2 tsp	kosher or sea salt
2-3 Tbsp	extra virgin olive oil
2 tsp	Rishi Everyday Matcha, sifted
2 tsp	lemon zest
10-15	mint leaves, roughly chopped

Place edamame, lemon juice and salt into a food processor.

Pulse a few times to combine, then blend at a regular speed.

With the motor running, drizzle 2 tablespoons of olive oil and keep blending until ingredients are creamy and smooth. Add a little extra olive oil if needed to achieve desired consistency.

Adjust seasonings to taste. Pulse in matcha, lemon zest and herbs. Garnish with sliced scallions or furikake (Japanese seasoning).





WHIPPED MATCHA BUTTER

½ lb	unsalted butter, softened
2 oz	milk
1 Tbsp	Rishi Everyday Matcha
3 Tbsp	lemon or grapefruit zest
1 ½ tsp	course sea salt
2 Tbsp	honey

Whip butter and milk until light and fluffy.

Sift in matcha.

Add remaining ingredients and whip until fully incorporated.
Adjust seasoning and sweetness to taste.

MATCHA OREOS

8 oz	cream cheese, softened
2 oz	butter, softened
2 cups	confectioner's sugar
1 Tbsp	Rishi Everyday Matcha
1 pack	Nabisco Famous Chocolate Wafers

Beat together butter and cream cheese until well blended.

Sift in confectioners sugar and matcha. Continue beating until smooth and creamy. Transfer to a pastry bag fitted with a plain tip.

Pipe filling on the flat side of a wafer in an even layer about 2" across and $\frac{3}{4}$ " thick. Top with another wafer, flat side down. Gently press the center of the wafer to squeeze the filling to the edges.





MATCHA MOJITO

3	lime slices
8	torn mint leaves
1 tsp	Rishi Everyday Matcha
¾ oz	simple syrup
1 ½ oz	white rum
	sparkling water

Place lime slices, mint leaves, matcha and simple syrup in a cocktail shaker. Muddle to release and combine flavors. Fill shaker half way with ice and add white rum.

Cover and shake until cold. Transfer to a glass and top with sparkling water. Garnish with fresh mint and lime.

(Adjust sweetness with +/- simple syrup)

MATCHA ICING & CANDIED YUZU

for topping high quality butter shortbread

MATCHA ICING

1 cup	confectioner's sugar, sifted
1 ½ tsp	Rishi Everyday Matcha, sifted
1 Tbsp	light corn syrup
1 Tbsp	milk

In a small bowl, stir all of the ingredients together with a fork until smooth. The glaze should be thick, but soft enough to “settle” when you spread it. If it is too thick, add more milk ½ teaspoon at a time. Cover tightly with plastic wrap until ready to use.

CANDIED YUZU

1 Tbsp	dried yuzu
½ cup	water
1 Tbsp	sugar
3 Tbsp	sugar, divided

Combine yuzu, water and 1 tablespoon of sugar in a small saucepan. Simmer until volume is reduced by half and consistency begins to turn syrupy.

Strain well. Spread drained yuzu in a single layer onto a sheet on parchment paper. Allow to dry for 15 minutes.

In batches, gently toss one tablespoon of yuzu in one tablespoon of sugar. Spread sugar-coated yuzu on a clean piece of parchment. Repeat with remaining yuzu and sugar. Allow to set for at least 1 hour. When fully dried, store in an airtight container.





MATCHA MARSHMALLOW CEREAL TREATS

3 Tbsp butter
10 oz marshmallows
2 ½ Tbsp Rishi Everyday Matcha
6 cups crispy rice cereal

Stovetop Method:

1. In a large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted.
2. Remove from heat and sift in matcha. Stir until fully incorporated.
3. Add cereal. Stir until well coated.
4. Using buttered spatula or wax paper, evenly press mixture into choice of portioned silicone molds OR into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2" squares.

Microwave Method:

In a microwave-safe bowl, heat butter and marshmallows on HIGH for 2 minutes. Stir. Repeat in 30-second intervals until completely melted and smooth. Follow steps 2 through 4. (Microwave times may vary).

** Best if served the same day. Store no more than two days at room temperature in an airtight container*

MATCHA MILKSHAKE

1 cup high quality vanilla ice cream
½ cup whole milk
1 Tbsp Rishi Sweet Matcha
1 tsp Rishi Everyday Matcha
dash of vanilla extract
pinch of kosher salt

Combine all ingredients in a blender. Blend until smooth.



- FEATURED PRODUCTS -



EVERYDAY MATCHA

Everyday Matcha is our organic second harvest matcha with an assertive strength that offers versatility in the kitchen. A majority of the recipes in this collection have been created with **Everyday Matcha** lending a natural boost that only matcha can provide.



MATCHA TRAVEL PACKS

Designed to deliver the vivid energy of matcha on the go, our Matcha Travel Packs are made with pure, organic Japanese green tea. Perfect for busy urban commuters looking for a recharge or yogis seeking a natural energy boost before hitting the studio.



SWEET MATCHA

Add a little more green to your life with **Sweet Matcha** powder, made with authentic Japanese matcha and pure cane sugar. Simply mix **Sweet Matcha** with any kind of milk for a perfectly sweetened latte or experiment to create your own unique concoctions.

AN EXCLUSIVE OFFER JUST FOR YOU

We welcome you to celebrate “Matcha Month” with exclusive web deals on all of our Japanese green tea powders.

Enjoy 15% off select Matcha powders*
with the code MATCHAMONTH

-SHOP NOW-

Enjoy 20% off Sencha Travel Packs
with the code SENCHA20

-SHOP NOW-

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*Discount valid for Teahouse Matcha, Everyday Matcha, Sweet Matcha, Matcha Travel Packs and Sencha Travel Packs only with promotional code MATCHAMONTH and SENCHA20 respectively. Promotion ends midnight Sunday, March 31, 2017. Valid for rishi-tea.com ecommerce customers only. Promotion cannot be applied to multiple orders or past orders. May not be applied to the purchase of teaware. May not be applied to the purchase of gift cards. Other restrictions may apply.