

# Nutchta Bites Recipe Timeline

## A Modern Culinary Journey

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### Ingredients

A curated selection of quality ingredients

- **Sugars:**

- 1 cup muscovado sugar
- 1/2 cup light brown sugar
- 1 tablespoon corn syrup (optional)

- **Liquids & Fats:**

- 1/3 cup water
- 4 tablespoons unsalted butter (room-temperature)
- 1/2 teaspoon vanilla extract (optional)

- **Flavorings & Add-ins:**

- 1/4 teaspoon salt (plus extra for peanuts, if desired)
- 1/2 cup peanuts, gently toasted (optionally, lightly salted)
- 2 tablespoons premium matcha powder, sifted
- A small pinch of baking soda

- **Finishing:**

- Additional sifted matcha for dusting
- A pinch of flaky sea salt

## Recipe Timeline

Step-by-step instructions to craft your matcha-infused treat

### Preparation

Prepare your workspace with a silicone mat or parchment paper lightly brushed with oil. Toast the peanuts until they become soft and light golden. Optionally, lightly salt a portion for added contrast.

### Make the Sugar Syrup

In a heavy-bottomed pan, combine the muscovado sugar, light brown sugar, water, and salt. Stir in the corn syrup to help prevent crystallization. Heat over medium, stirring until the sugars dissolve, then continue cooking until the mixture reaches 292–295°F (near-hard-crack stage).

### Incorporate Flavors

Remove the pan from heat. Stir in the room-temperature unsalted butter (and vanilla extract, if using) until fully combined. Quickly fold in the toasted peanuts and sifted matcha powder. Add a pinch of baking soda and stir to aerate the mixture.

### Form the Bites

Pour the hot mixture onto the prepared mat or parchment paper, spreading it evenly to about a 1/8-inch thickness. While still warm, score lightly to guide portioning.

### Cutting & Finishing

Allow the candy to cool completely before cutting into bite-sized pieces. Optionally, dust with additional sifted matcha and a pinch of flaky sea salt.