

OH, HOW CIVILIZED

TOP 8 MATCHA RECIPES

by Jee Choe and Queenie Fok



MATCHA, MATCHA, MATCHA!

If you love matcha as much as I do, you find ways to add matcha to just about everything. With my baking guru Queenie, we've created [matcha based recipes](#) you can find on my blog, [Oh, How Civilized](#). Out of [all the matcha recipes we have developed](#), these eight recipes have been the most popular OF ALL TIME... so far.

More recipes on www.ohhowcivilized.com

More matcha recipes on www.ohhowcivilized.com/matcha

Find me on [Instagram](#), [Pinterest](#), Snapchat (ohhowcivilized), and [Twitter](#).

Enjoy!

Jee

OhHowCivilized.com

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Recipes by Jee Choe and Queenie Fok

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no. 8



MATCHA ICE CREAM BARS

WITH MAGIC CHOCOLATE AND TOASTED ALMOND SHELL

Recipe by Queenie Fok for Oh, How Civilized

Makes 10 ice cream bars

Matcha Ice Cream Bars

2 cups whole milk

2 cups heavy cream

3/4 cup sugar

5 egg yolks

1 1/2 tablespoons [matcha](#)

1/8 teaspoon salt

1 tablespoon cornstarch

1 teaspoon vanilla extract

Magic Chocolate and

Toasted Almond Shell

2 cups [chocolate chips](#)

1 1/2 cups [coconut oil](#)

2 cups almonds

Ice Cream Bar Directions

In a large bowl, mix together sugar, matcha, salt, and cornstarch. Set aside.

Combine milk and heavy cream in a pot and bring it to a simmer. Turn off heat. Add egg yolks to the matcha mixture.

Ladle a scoop of simmered milk to the large bowl with the matcha mixture and mix well. Ladle 2 more scoops of simmered milk into the bowl and mix. Pour the matcha mixture into the pot and let it come to a simmer and thicken. Strain the thickened matcha and add in the vanilla extract.

Cool the matcha mixture in either an ice bath or in the fridge for 10-15 minutes. Pour the cooled matcha mixture into the popsicle mold.

Place in the freezer for about 6 hours or until ice cream bars are completely frozen.

Magic Chocolate and Toasted Almond Shell Directions

Set the oven to 350°F and put 2 cups of almonds on a sheet tray. Toast them for 5 minutes. Let cool.

Chop by hand or use a food processor to chop the almonds into fine pieces. Set aside.

Combine chocolate chips and coconut oil in a small heat-resistant bowl. Bring a small pot of water to a simmer and put the chocolate/coconut oil bowl on top of the pot, creating a double boiler. Melt the chocolate mixture and set it aside to cool.

Mix together the chopped almonds and chocolate mixture. Dip the ice cream bar into the Magic Chocolate and Toasted Almond Shell at an angle. It will harden very quickly.

<http://www.ohhowcivilized.com/blog/2014/6/24/matcha-green-tea-ice-cream-bars-with-magic-chocolate-and-toa.html>



no. 7

MATCHA CHIA SEED PUDDING

Makes 1 serving

1 cup almond milk
3 tablespoons [chia seeds](#)
2 teaspoons honey
1/2 teaspoon [matcha](#) + more
for dusting (Get culinary
grade matcha)
a pinch of [salt](#)

Mix together almond milk, honey, matcha, and salt. I used an [immersion blender](#) to make it easier.

In a bowl, pour in chia seeds then the matcha almond milk mixture. Stir to coat chia seeds with the liquid. Refrigerate.

10 minutes later, stir again to make sure chia seeds are not clumping together. Keep in the refrigerator for at least 3 hours or overnight.

Dust the top with a little matcha before serving.

<http://www.ohhowcivilized.com/blog/matcha-green-tea-chia-seed-pudding>



MATCHA BANANA “ICE CREAM”

Makes 2 servings

3 ripe bananas

1 tablespoon
[sweetened condensed milk](#)

2 teaspoons [matcha](#)

Cut bananas into small pieces (about 1/2 inch) and freeze for at least 3 hours or overnight.

Using a food processor, blend until it looks like mashed potatoes. Add matcha and sweetened condensed milk, and blend until it looks like soft serve ice cream.

Can be eaten as is, or can be transferred to a container and frozen again for at least an hour and a half for a harder consistency.

<http://www.ohhowcivilized.com/blog/matcha-green-tea-banana-ice-cream>



no. 5

MATCHA PANCAKES

Recipe by Queenie Fok for Oh, How Civilized

Makes approximately 8 pancakes

1 cup all-purpose flour

1/2 cup + 2 tablespoons milk

1/2 cup plain yogurt

3 tablespoon sugar

1 tablespoon [matcha](#)

1/2 teaspoon baking soda

1 egg

Olive oil for oiling the pan and the inside of the cookie cutter

Optional: Toppings like berries and maple syrup

Turn the oven on to 400°F and place a baking sheet lined with parchment paper into the oven.

Mix all the dry ingredients first (flour, sugar, matcha, and baking soda) then whisk in the wet ingredients (milk, yogurt, and egg) until the batter is free of any lumps.

Oil the inside of a metal cookie cutter (3" - 3.5" in diameter) and the pan. Place the cookie cutter in the middle of the pan over low heat. Pour batter 2/3 of the way to the top of the cutter and place a lid to cover. (NOTE: Be sure that the lid does not rest on the cookie cutter.)

Cook for 5 minutes, then remove lid and cook for 1 more minute. Carefully flip the pancake and cook the other side for 5 minutes with the lid, then 1 minute without.

Take the pancake in the cookie cutter off the pan and run a knife along the inside of the cookie cutter to cut out the pancake. (Be careful -- the cookie cutter is hot!) Place the pancake in the oven for 3–4 minutes to ensure it is fully cooked inside.

Serve warm with toppings of your choice.

<http://www.ohhowcivilized.com/blog/matcha-green-tea-pancakes>

no. 4



SUPER EASY MATCHA MILKSHAKE

Makes 1 serving

3/4 cup vanilla ice cream
1/4 cup milk (I used soy milk)
1 teaspoon [matcha](#) + extra
for garnish (I used [Mizuba
culinary grade matcha.](#))
1/4 teaspoon vanilla extract
Pinch of [sea salt](#)

Whisk together milk and
matcha. Combine all
ingredients and blend.

Pour into a glass and top with a
little matcha. Enjoy!

<http://www.ohhowcivilized.com/blog/super-easy-matcha-green-tea-milkshake>

no. 3



MINI MATCHA MILLE CREPE CAKE

Recipe by Queenie Fok for Oh, How Civilized

Makes 12-14 mini cakes

Mille Crepe Cake

3/4 cups [rice flour](#)

2 eggs

**3/4 cups + 1 tablespoon
whole milk**

3 tablespoons butter

**4 teaspoons sugar + more
for sprinkling**

1 tablespoon cooking oil

Matcha Cream Filling

1/2 tablespoon [rice flour](#)

1 tablespoon cornstarch

1 egg

1 tablespoon sugar

1 teaspoon vanilla extract

2/3 cup whole milk

1/2 cup heavy cream

1 tablespoon [matcha](#)

1 tablespoon hot water

1 tablespoon sugar

1 teaspoon honey

First, the crepe cake. In a bowl, combine rice flour (3/4 cup) and sugar (4 teaspoons). In a saucepan, gently melt the butter and 3/4 cup of milk. Do not bring to a boil. Take off heat when most of the butter has melted and set aside, letting it cool down for about 5 minutes.

Pour melted butter/milk into the rice flour bowl. Mix in 2 eggs and 1 tablespoon of cold milk. At this point, the crepe batter can be used right away or be kept in the fridge to be used the next day.

Heat up a 6" cast iron skillet on medium heat. Once heated, wipe a thin layer of oil using a paper towel. Take a small ladle of crepe batter and pour in from the center and quickly swirl the batter around to coat the whole pan. After about 45 seconds, loosen the edge of the crepe using an angled spatula and flip. Cook the other side for about 30 seconds. The thinner the crepe, the better. Transfer the crepe to a plate to cool. Repeat.

Next, the matcha cream filling. In a bowl, mix together rice flour (1/2 tablespoon), cornstarch, 1 egg, vanilla extract, and sugar (1 tablespoon). Heat milk (2/3 cup) in a saucepan over low heat and bring to a simmer. Take off heat. Pour the contents of the bowl back into the saucepan. Heat over low heat and whisk until it starts to thicken. Remove from heat and continue whisking until the mixture looks smooth, like pudding. Pour the cream into a bowl and lay plastic wrap directly on top. Cool in the fridge for about 10 minutes.

Now, the matcha. Mix together hot water and matcha. Add in sugar (1 tablespoon) and honey. Mix well. Take the cream out of the fridge and mix in the sweetened matcha. Slowly add in heavy cream, little by little, and whip until it reaches medium peak.

Time to start assembling. Using a 2" or 2 1/4" cookie cutter, cut circles out of the stacked crepe cake. Put the same cookie cutter on a small plate and use the cutter as a mold. Place a crepe circle at the bottom of the cookie cutter. Take a small spoonful of matcha cream and cover the first layer of crepe. Place another crepe circle on top of the matcha and keep alternating layers of crepe and matcha until it reaches the top of the mold. The top layer should be matcha. With the mold still on and on the plate, place in the fridge for about 5 minutes to set.

Take a crepe circle and sprinkle one side with sugar. Use a culinary torch to caramelize. Make 12-14 more caramelized crepes. Take the mold with the crepe cake out of the fridge. Unmold by placing a crepe circle on top and push down while pulling the mold up. Remove the top crepe circle and replace with a caramelized one.

<http://www.ohhowcivilized.com/blog/2013/8/20/step-by-step-recipe-gluten-free-mini-matcha-mille-crepe-cake.html>



MATCHA TRUFFLES

*Recipe by Queenie Fok for
Oh, How Civilized*

Makes 2 servings

10oz [white chocolate](#)

1/3 cup heavy cream

**3/4 teaspoon [matcha](#) + more
for coating**

1/8 teaspoon salt

2 tablespoon unsalted butter

2 teaspoon of hot water (if needed)

[Freeze dried raspberries](#)

In a saucepan, warm heavy cream and butter on low heat just so the butter can melt. Add salt. Slowly add warm cream mixture to the matcha powder and whisk or stir until there aren't any lumps. It'll help if you sift the matcha first. Set aside.

Rough chop the white chocolate and put into a large stainless steel or glass bowl. Put about four cups of water in a pot to boil. After the water comes to a boil, turn off the heat and place the bowl of chocolate on the pot for the chocolate to melt slowly. Stir occasionally with a spatula.

Once the chocolate has melted completely, take the bowl off the pot and pour the matcha cream into the chocolate. Mix well. If the chocolate starts to separate or look grainy, add in a tablespoon of hot water and the chocolate mixture/ganache will come back together. Add another tablespoon of water if needed.

Pour the ganache into a piping bag or a plastic storage bag. Pipe the ganache into silicone molds. This recipe makes about 20 cubes with each ice cube tray. To get a smooth and even surface, scrape off the top of the mold. Put the molds into the fridge for about 4-5 hours to solidify the ganache.

Once solidified, carefully pop the cubes of ganache out of the molds. Sift some matcha on a plate and coat each cube of ganache. Crush some freeze-dried raspberries on the same plate and sprinkle on top. Keep it refrigerated. It melts easily.

<http://www.ohhowcivilized.com/blog/2013/2/12/step-by-step-recipe-matcha-truffles.html>

no. 1



MATCHAMISU = MATCHA TIRAMISU

Recipe by Queenie Fok for Oh, How Civilized

Makes 10 mini cups

Matcha Syrup

3/4 cup water

1/2 cup sugar

1 tablespoon [matcha](#)

Matcha Sponge Cake

4 eggs

7 tablespoons of sugar

3/4 cup all-purpose flour

1.5 tablespoons [matcha](#)

[Confectioner's sugar](#) for dusting

Matcha Cream

2 egg yolks

1 tablespoon sugar

1 tablespoon rum

2/3 cup mascarpone cheese

1/2 cup heavy cream

1 tablespoon matcha

+ more for dusting

First, matcha syrup. Bring water (3/4 cup) and sugar (1/2 cup) to a boil. Simmer for 3 minutes and remove from heat. Let cool, then sift in the matcha (1 tablespoon). Whisk well. (This can be made up to a day before.)

Then, the matcha sponge cake. Preheat oven on to 350°F. Lay parchment paper on a 13"x18" sheet tray. If the parchment paper rolls up, put a little butter or oil under each corner. Dust the parchment paper with confectioner's sugar. Set aside.

Separate 4 eggs. In a mixing bowl, whisk the egg whites on low speed for 1 minute. Turn up the speed to medium and slowly add the sugar (7 tablespoons). After adding the sugar, turn speed to high. Mix until the stiff peaks form and the egg whites look shiny. Add the egg yolks (4) and fold to mix.

Sift matcha (1/2 tablespoon) and flour (3/4 cup) into the egg mixture and fold to incorporate. Pour the mixture onto the sheet tray and spread evenly. Dust confectioner's sugar on top.

Bake for 10 minutes. Use a cookie cutter (we used the 3") to cut out circles.

And, the matcha cream. Bring a small pot of water to a simmer. Put the egg yolks (2), sugar (1 tablespoon), and rum (1 tablespoon) in a stainless steel bowl that will sit on top of the pot. Continuously whisk all three ingredients together until it thickens to the ribbon stage (about 5 minutes). Cool for 5 minutes.

In another bowl, whip the heavy cream (1/2 cup) until soft peaks form. Combine the lightly whipped heavy cream and the egg mixture. Fold together. Sift in the matcha (1 tablespoon) and mix well. Finally, fold in the mascarpone cheese (2/3 cup).

Assembling the Matchamisu. In a small glass, put in a piece of the sponge cake. (We cut a smaller piece of cake to fit the tapered bottom of the cup.) Spoon on the matcha syrup over the sponge cake, making sure the sponge cake gets soaked with the syrup. Dollop the matcha cream on top. Layer on another piece of sponge cake. Pour on matcha syrup to the top level sponge cake. Add the final layer of matcha cream and dust with matcha.

<http://www.ohhowcivilized.com/blog/2013/6/20/step-by-step-recipe-matchamisu-matcha-green-tea-tiramisu.html>