

CULINARY DISCOVERY PAVILION

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MATCHA LUV MATCHA

Aylin Silva and Joan Nava, Matcha LUV, Uji Region of Japan

INGREDIENTS

- Matcha powder
- Boiling water
- Flavor (optional)
- Agave syrup
- Milk of choice (oat or whole)

INSTRUCTIONS

Heat the water to 175°F (80°C). Pour a small amount of the hot water into a bowl and soak the bamboo whisk (chasen) for about 3 minutes to soften the bristles.

Using a scale, measure the matcha powder. Sift the matcha through a fine strainer into the bowl to remove any clumps.

Add the remaining hot water to the bowl and whisk for about 1 minute using a “W” or zigzag motion until the matcha is smooth and frothy.

Add agave syrup, flavor and milk of choice to a serving cup. Pour the whisked matcha over the milk and stir gently.

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