Firepot

NOMADIC TEAS

MATCHA RECIPE GUIDE

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CONTACT
EMAIL: info@firepot.com
PHONE : 314.727.9991
www.firepot.com

@firepotnomadicteas
#firepotnomadicteas

CEREMONIAL MATCHA SHOT

YOU WILL NEED

1 tsp sifted Firepot Ceremonial Matcha

4 oz hot water

TO MAKE

1. Start by adding Firepot Ceremonial Matcha and 2 oz hot water to a bowl or cup.
2. Whisk until combined.
3. Add 2 more oz hot water and whisk until frothy.
4. Serve and experience a vibrant, green shot of energy!

MATCHA LATTE

YOU WILL NEED

1 tsp Firepot Ceremonial Matcha

1 oz (or a splash) hot water

8 oz milk

optional honey or other sweetener

TO MAKE

1. In a latte mug, sift the matcha and whisk with hot water until incorporated.
2. Add optional sweetener to taste.
3. Heat the milk and pour over matcha.

CARDAMOM MATCHA LATTE

YOU WILL NEED

1 tsp sifted matcha

½ tsp cardamom

a pinch Himalayan pink salt

1 oz hot water

1 oz maple syrup

8 oz milk or milk alternative

TO MAKE

1. In a mug or cup, add matcha, cardamom and Himalayan pink salt and whisk to combine.
2. Add hot water and maple syrup to dry ingredients and whisk.
3. Heat milk in a saucepan until hot. Use a frothing wand to make the milk frothy and creamy.
4. Pour milk over matcha mixture and serve.

EMERALD ZEN

YOU WILL NEED

1 tsp Firepot Ceremonial Matcha

1 oz lemon juice

One dropper full of your favorite CBD oil

1 oz purified still water

8 oz cold sparkling water

TO MAKE

1. Add matcha, lemon juice, CBD oil and still water to a mason jar.
2. Whisk ingredients until incorporated.
3. Add sparkling water to mixture.
4. Pour over ice and enjoy!

GREEN GODDESS

YOU WILL NEED

1 tsp Firepot Ceremonial Matcha

1 oz lemon juice

½ oz rose simple syrup*

One dropper full of your favorite CBD oil

1 oz hot water

8 oz cold sparkling water

TO MAKE

1. Add matcha, lemon juice, rose simple syrup, CBD oil and hot water to a mason jar.
2. Whisk ingredients until incorporated.
3. Add sparkling water to mixture.
4. Pour over ice and enjoy!

*For Rose Simple Syrup: simply combine 1 cup water with 1 cup sugar (we use raw cane sugar) in a saucepan and bring to a boil, stirring occasionally. Then cool and funnel into a jar and add 1 tsp rose water to the mix! Keeps well refrigerated for 1-2 weeks.

ICED STRAWBERRY MATCHA LATTE

YOU WILL NEED

1 Tbsp Firepot Amai Matcha

2 oz hot water

8-10 fresh strawberries

6 oz milk (almond and whole are our favorites here!)

TO MAKE

1. Whisk Firepot Amai Matcha in hot water until dissolved.
2. Muddle fresh strawberries until you have 3 Tbsp strawberry puree.
3. Place your fresh strawberry puree in a glass and fill the glass to the top with ice.
4. Then, pour your choice of milk over the ice, top with the dissolved Amai Matcha and enjoy!

MATCHA JALAPENO SODA

YOU WILL NEED

1/4 tsp Firepot Ceremonial Matcha

1 oz hot water

½ a lime

8 oz sparkling mineral water

TO MAKE

1. Sift and whisk 1/4 tsp Firepot Ceremonial Matcha with hot water.
2. Add the juice from half a lime, a pinch of salt and a slice of jalapeño pepper.
3. Fill the glass with ice and top with sparkling mineral water.

MATCHA MARGARITA

YOU WILL NEED

¾ oz freshly squeezed lime juice

1 ½ oz tequila

½ oz orange liqueur

½ oz matcha simple syrup*

1 cup ice

TO MAKE

1. Add all ingredients to a blender and blend until slushy.
2. Pour freshly blended margarita in a salt-rimmed glass.
3. Garnish with a lime wedge or slice of jalapeno and enjoy!

*To make matcha simple syrup, just mix equal parts Firepot Amai Matcha powder with hot water and stir to dissolve.

MATCHA LAVENDER ICE CREAM

YOU WILL NEED

2 cups vanilla ice cream, softened for 15 minutes (until it is half melted)

2 Tbsp Firepot Amai Matcha

6 drops lavender essential oil

TO MAKE

1. Stir all ingredients together and freeze.

MATCHA LEMON BLISS BALLS

YOU WILL NEED

1 cup almond meal

1 cup dried coconut flakes

The zest and juice of 2 organic lemons

2 Tbsp MCT or coconut oil

A pinch of sea salt

1 tsp powdered cardamom seed

2 Tbsp honey

2 Tbsp maple syrup

TO MAKE

1. Combine all ingredients and roll into balls. Add more almond meal if needed and reserve ¼ cup dried coconut to coat bliss balls.

2. Store in the refrigerator for up to 3 days.

MATCHA TIRAMISU

YOU WILL NEED

8 oz mascarpone cheese at room temperature

8 oz heavy whipping cream

2 Tbsp sugar

2 Tbsp Firepot Amai Matcha

8 oz hot water

3 oz orange liqueur like Grand Marnier

Fresh Raspberries for garnish

24 ladyfingers (biscotti savoiardi)

4 6 oz clear glasses

TO MAKE

1. Whip heavy whipping cream with sugar until set and combine with marscapone cheese until smooth. Set in the refrigerator.
2. Stir Amai Matcha in 2 oz hot water until dissolved. Add 6 more oz of hot water and the orange liqueur.
3. Soak ladyfingers in the matcha mixture.

TO BUILD EACH POT

1. Mash 3 lady fingers in the bottom of each pot.
2. Top with 3 generous spoonfuls of cream mixture.
3. Repeat. Top with a raspberry.

WHITE CHOCOLATE MATCHA BARK

YOU WILL NEED

12 oz good white chocolate, chopped or in chips

1 ½ tsp ground cardamom seed

1 Tbsp Firepot Ceremonial Matcha powder or 3 Tbsp Firepot Amai Matcha

¾ cup freeze-dried raspberries

TO MAKE

1. Line an 8-inch by 8-inch pan with wax or parchment paper. Let plenty of paper hang over the edges so you can easily lift the bark once it is set.

2. Place two-thirds of the white chocolate in a double boiler or a stainless steel bowl placed over a pot of steaming water (medium high heat), stirring constantly until melted (5-10 minutes or 111 degrees if you have a candy thermometer and want to temper your chocolate so it stays shiny and snappy, and so it doesn't bloom). Don't let the bottom of the bowl touch the water (it might scald the chocolate) or water get into the bowl (it might curdle).

3. Add the rest of the white chocolate and continue stirring until it is 88 degrees or a little cooler than body temperature.*

4. Sift the matcha and cardamom into the chocolate and stir until smooth.

5. Pour the chocolate into your lined pan, evenly sprinkle the dried raspberries over the top and gently press them into the bark.

6. Once it has cooled, you can cut or break the bark into pieces and keep it at room temperature for 2-4 days if you didn't temper your chocolate or a week or more if you did.

*After step 3, if you are tempering your chocolate, do a smear test to see if the chocolate is in temper: smear a little of the melted chocolate on wax paper or a marble countertop. If it is nice and shiny, it is in temper. If it is cloudy, it is not. If it's not, go back to 111 degrees and take it from there.