



WHAT IS CULINARY GRADE MATCHA?

AIYA'S CULINARY GRADE MATCHA IS PERFECT FOR RECIPES.

Aiya's Culinary Grade Matcha is specially blended for food and beverages, providing color, aroma, and nutritional benefits to your favorite recipes.

With its vibrant green colors and unmatched health benefits, both Ceremonial Grade Matcha and Culinary Grade Matcha appear similar on the surface. However, a high-quality Culinary Grade Matcha has a stronger tea flavor than a Ceremonial Grade Matcha. The bold flavor profile of this grade allows the Matcha to shine through when mixed with other ingredients, making it ideal for Matcha-flavored desserts, beverages, and other treats.

In addition to Culinary Grade Matcha, Aiya carries Organic Culinary Grade Matcha, which can be used in place of its conventional counterpart.

All recipes in this brochure use Culinary Grade Matcha. For more recipes, visit www.aiya-america.com/recipes.



Available in 100g & 1kg bags



AIYA AMERICA, INC.
Torrance, CA 90503

Contact us at
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For more information
and recipes, visit
www.aiya-america.com

Follow us on social media
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CULINARY GRADE **MATCHA**

PURE MATCHA.
**NATURALLY
DELICIOUS RECIPES**



Matcha Peppermint Bark



MATCHA PEPPERMINT LATTE

Makes 2 (8-ounce) servings

INGREDIENTS:

- 2 cups almond milk
- 2 teaspoons Aiya Culinary Grade Matcha
- 1 teaspoon peppermint extract
- Sweetener
- Marshmallows

DIRECTIONS:

1. Heat the almond milk over medium-low heat. Take off heat before it boils.
2. Using a hand sifter, sift the Matcha over the heated almond milk.
3. Whisk the Matcha in the almond milk until incorporated.
4. Add the peppermint extract and your choice of sweetener to the mixture and stir.
5. Pour into 2 mugs and use an electric hand frother to create a foam.
6. Garnish with marshmallows and enjoy!

MATCHA GINGER TEA

Makes 1 (12-ounce) serving

An original recipe prepared for us by Love & Lemons.

INGREDIENTS:

- 1 teaspoon Aiya Culinary Grade Matcha
- 1 ½ cups water
- 2 teaspoons ginger, sliced
- 1 lemon

DIRECTIONS:

1. In a small saucepan, bring water to a boil. Add ginger and simmer for 20 minutes, then strain.
2. Spoon Matcha into a large mug. Add a little bit of the ginger water and whisk briskly to combine. Add the rest of the ginger water and whisk again.



MATCHA PEPPERMINT BARK

Makes enough to share

INGREDIENTS:

- 1 tablespoon Aiya Culinary Grade Matcha
- 12 oz white chocolate
- 12 oz dark chocolate
- 4 teaspoons coconut oil, divided
- 1 teaspoon peppermint extract
- 2 large handfuls of crushed pretzels
- Crushed peppermint candies to top

DIRECTIONS:

1. Line a medium baking pan with parchment paper.
2. Evenly spread the crushed pretzels on the parchment paper.
3. Make the dark chocolate layer: Finely chop the dark chocolate and divide evenly between two microwavable bowls. Add 1 teaspoon coconut oil to each of the bowls. Microwave the first bowl for 30 seconds. Lightly stir and microwave 2-3 more times in 30 second intervals, or until completely melted. Make sure to stir well between intervals (chocolate burns easily). Repeat with the second bowl.
4. Add ½ teaspoon peppermint extract to each bowl and stir vigorously until incorporated.
5. Immediately pour the melted dark chocolate over the crushed pretzels until covered.
6. Place in the freezer for about 15-20 minutes or until the chocolate sets.
7. Make the Matcha white chocolate layer: Finely chop the white chocolate and divide evenly between two microwavable bowls. Follow same steps as dark chocolate layer.
8. Sift ½ tablespoon Matcha directly over each melted white chocolate bowl and stir until well incorporated.
9. Immediately pour the melted Matcha chocolate over the dark chocolate layer until covered.
10. Sprinkle the crushed peppermint candies on top and freeze for an additional 30-40 minutes.
11. Once the chocolate sets, peel the parchment paper off and break into chunks.



MATCHA PANCAKES

Makes 10-12 pancakes

INGREDIENTS:

- 1 cup flour
- 2 teaspoons baking powder
- 1 tablespoon Aiya Culinary Grade Matcha
- ¼ teaspoon salt
- 1 large egg
- 2 teaspoons vanilla extract
- 2 tablespoons olive oil
- 1 cup + 1 tablespoon milk (dairy or non-dairy)

DIRECTIONS:

1. Combine the flour, baking powder, Matcha, and salt.
2. In a separate bowl, whisk the egg, vanilla extract, olive oil, and milk.
3. Add the wet ingredients to the dry ingredients, then mix until combined.
4. Heat a lightly oiled griddle or frying pan over medium heat.
5. Once hot, pour the batter onto the griddle, using approximately ¼ cup for each pancake.
6. Cook for about 2 minutes. Then, flip and cook for another minute or until golden brown.
7. Repeat with the remaining batter.
8. Add toppings and enjoy!





WHAT IS THE SWEETENED TEA BLEND LINE?

AIYA'S SWEETENED TEA BLEND LINE IS PRE-SWEETENED AND READY TO GO!

Created with foodservice businesses in mind, Aiya's Sweetened Tea Blend Line are café-inspired sweetened tea blends that allow for quicker preparation of lattes, smoothies, and other culinary applications. These products are available in 1 kg (2.2 lbs) bags and contain approximately 67 servings per bag.

Sweetened Matcha Blend is a sweet, delicate mixture of Aiya's antioxidant-rich Japanese Matcha green tea and pure cane sugar.

Sweetened Black Tea Blend is a sweet, rich mixture of premium Indian Darjeeling, Assam black tea, and pure cane sugar.

Sweetened Roasted Matcha Blend is a sweet, nutty mixture of roasted Matcha green tea and pure cane sugar.

For more information and Sweetened Tea Blend recipes, visit www.aiya-america.com/recipes.



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Iced Chai Black Tea



SWEETENED MATCHA BLEND

MATCHA GINGERBREAD LATTE *by It's Fork and Spoon*
Makes 1 (12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Matcha Blend
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- 1 ½ cup milk of choice

DIRECTIONS:

1. Heat milk using a microwave or stovetop.
2. Add all spices and Aiya Sweetened Matcha Blend. Mix well, then froth for 5-10 seconds.
3. Pour drink into your favorite mug and top with whipped cream and mini gingerbread!

ICED MATCHA TEA

Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Matcha Blend
- 1 cup water
- Ice

DIRECTIONS:

1. Add Aiya Sweetened Matcha Blend, water, and ice to a shaker. Shake until well mixed. Serve over ice.

MATCHA LATTE

Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Matcha Blend
- 6 fl oz dairy or non-dairy milk
- Ice (for iced latte only)

DIRECTIONS:

1. For a hot latte, mix Aiya Sweetened Matcha Blend in dairy or non-dairy hot milk.
2. For an iced latte, add Aiya Sweetened Matcha Blend, dairy or non-dairy milk, and a scoop of ice to a shaker. Shake until well mixed.



SWEETENED BLACK TEA BLEND

ICED CHAI BLACK TEA *by Love & Lemons*
Makes 2 (8-12 fl oz) servings

INGREDIENTS:

- 2 tablespoons Aiya Sweetened Black Tea Blend
- 1 ½ cups water
- 2 cinnamon sticks + spices of your choice
- ¼-½ cup almond milk
- 2 handfuls of ice

DIRECTIONS:

1. Bring water to a simmer over low heat.
2. Stir in Aiya Sweetened Black Tea Blend along with the cinnamon sticks and a few additional spices.
3. Turn off the heat and let the tea steep for 15 min.
4. Once cool, strain the tea to remove spice pieces.
5. Pour over ice and stir in almond milk to each glass.

ICED BLACK TEA

Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Black Tea Blend
- 1 cup water
- Ice

DIRECTIONS:

1. Add Aiya Sweetened Black Tea Blend, water, and ice to a shaker. Shake until well mixed. Serve over ice.

BLACK TEA LATTE

Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Black Tea Blend
- 6 fl oz dairy or non-dairy milk
- Ice (for iced latte only)

DIRECTIONS:

1. For a hot latte, mix Aiya Sweetened Black Tea Blend in dairy or non-dairy hot milk.
2. For an iced latte, add Aiya Sweetened Black Tea Blend, dairy or non-dairy milk, and a scoop of ice to a shaker. Shake until well mixed.



SWEETENED ROASTED MATCHA BLEND

ICED ROASTED MATCHA TEA
Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Roasted Matcha Blend
- 1 cup water
- Ice

DIRECTIONS:

1. Add Aiya Sweetened Roasted Matcha Blend, water, and ice to a shaker. Shake until well mixed. Serve over ice.

ROASTED MATCHA LATTE

Makes 1 (8-12 fl oz) serving

INGREDIENTS:

- 1 tablespoon Aiya Sweetened Roasted Matcha Blend
- 6 fl oz dairy or non-dairy milk
- Ice (for iced latte only)

DIRECTIONS:

1. For a hot latte, mix Aiya Sweetened Roasted Matcha Blend in dairy or non-dairy hot milk.
2. For an iced latte, add Aiya Sweetened Roasted Matcha Blend, dairy or non-dairy milk, and a scoop of ice to a shaker. Shake until well mixed.



Hot Roasted Matcha Latte