



# MATCHA FRAPPE

## INGREDIENTS

White chocolate sauce:

100g **DLA Ivana 30% White Chocolate**

100g Milk

Matcha sauce:

15g Matcha

40g Granulated sugar

50g Hot water

300g milk

300g ice

Whipped cream for topping

Matcha green tea to sprinkle on top

## METHOD:

1. Make the white chocolate sauce. Place Ivana and milk in a heat-resistant bowl, heat in a microwave oven at 600w for 30-40 seconds and mix with a blender until smooth. Let cool.

2. Make the matcha syrup. Put matcha and granulated sugar in a bowl, mix with a blender, add in hot water, mix and let cool.

3. Place the matcha syrup, ice, milk, and white chocolate sauce in a blender and mix until smooth. (Reserve 1 tablespoon of matcha syrup for decoration.)

4. Decorate the glass with matcha syrup and pour the frappe into it. Pipe whipped cream on top and sprinkle with matcha powder.

Enjoy!

## FEATURED PRODUCT



Ivana 30%  
White Chocolate