

Matcha many ways

Cosy Organic Matcha is the third of our adaptogens. Offering a gentle long-lasting boost this cup of green goodness gives a great lift anytime of the day.

Matcha is a finely ground powder of specially grown and processed green tea. Cosy Matcha is matcha in its pure form and is high in fibre and protein. It is 100% Organic; meaning nothing has been added or taken away.

Matcha has a fresh grassy flavour and is the purest way to get your green tea boost. One mini scoop of this, mixed into your morning hot milk or water, and you're in for a gentle long-lasting boost.



MATCHA ALMOND LATTE

- 1 mini scoop Cosy Organic Matcha
- Almond milk

1. Add matcha to cup with a splash of hot water
2. Mix into a smooth paste
3. Top up with steamed milk

MATCHA BREAKFAST FRAPPÉ

- Ice / milk
- 1 scoop Sweetbird Yogurt frappé
- 1 mini scoop Cosy Organic Matcha
- 2 pumps Sweetbird Sugar-free Vanilla syrup

1. Fill cup with ice
2. Top up with milk (to 1cm below the top)
3. Pour contents of cup into blender jar
4. Add frappé powder, matcha and syrup
5. Put the lid on tightly and blend until smooth

MATCHA HOT CHOCOLATE

- 1 mini scoop Zuma Dark hot chocolate
- 1 mini scoop Cosy Organic Matcha
- Milk
- Matcha cold foam

1. Combine hot chocolate and matcha with a splash of hot water
2. Mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Top with matcha cold foam

MINT MATCHA FRAPPÉ

- Ice / milk
- 1 scoop Sweetbird Vanilla Bean frappé
- 1 mini scoop Cosy Organic Matcha
- 2 pumps Sweetbird Mint syrup

1. Fill cup with ice
2. Top up with milk (to 1cm below the top)
3. Pour contents of cup into blender jar
4. Add frappé powder, matcha and syrup
5. Put the lid on tightly and blend until smooth

VANILLA MATCHA STEAMER

- 2 pumps Sweetbird Vanilla syrup
- 1 mini scoop Cosy Organic Matcha
- Milk

1. Add syrup and matcha to milk and mix until dissolved
2. Steam and pour back into cup

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for how to make
matcha cold foam

matcha }

noun; a premium green tea powder from Japan used for drinking as tea or as an ingredient in recipes.

Unlike traditional green tea, matcha preparation involves covering the tea plants with shade cloths before they're harvested. This triggers the growth of leaves with better flavour and texture, which are hand selected, steamed briefly to stop fermentation, then dried and aged in cold storage, which deepens the flavour. The stems and veins are removed before the dried leaves are stone-ground into a fine powder.



Mint Matcha Frappé



Matcha Almond Latte

Matcha Hot Chocolate



/cosy_tea