

How to Use obubu Tea-Powders

Genmaicha Smoothie



Ingredients

- 5oz hot or cold milk/soymilk (150ml)
- 1¾oz hot water (50ml)
- ½ of an avocado
- 1 tsp. Genmaicha Powder (5g)
- ½ tsp. honey (2.5g) or to your taste
- Hint of cinnamon or as much as you like

Directions

Add all ingredients into a blender and mix until you get a smooth and creamy texture. Sprinkle with some Genmai and enjoy.

The roasted component of the Genmaicha Powder will give the Smoothie a nice flavor.

Hanami Cheesecake with Sencha (4 servings)

Ingredients

For the crust

- 150g biscuits / graham crackers
- 75g butter, use more butter, if the 'dough' feels too dry
- 15g Sencha Powder

Filling

- 2 cups cream cheese
- ½ cup of heavy cream
- 1 tsp. lemon juice
- ½ tsp. sugar

Sakura jelly

- 12 sweet pickled Sakura flowers (about 3 per glass)
- ½ tsp. Gelatin or Agar Agar
- ½ cup of water
- Pink food coloring



Directions

1. First make the base of the cheesecake. Mix together the melted butter and biscuits and Sencha powder then press them into the bottom of your glasses and then place them in the fridge.
2. To make the filling, place the cream cheese in a bowl, add sugar and mix together, add the heavy cream, lemon juice and mix until smooth.
3. Mix together the Gelatin or Agar Agar and the water and microwave for 10 sec; add the Gelatin to the filling.
4. Pour the filling into the glasses and return to the fridge to chill.
5. To make the jelly: combine water, gelatin and few drops of food coloring microwave until warm.
6. Gently pour the mixture onto the top of the cheesecake, place the Sakura flowers on top – we used 3 per glass -, return to the fridge until the jelly has set.

Homemade Hojicha Pasta (4 servings)

Ingredients

- 3 cups of flour (400g)
- 1 cup of water (250ml)
- 15g of Hojicha (or Genmaicha) Powder
- Salt

Directions

1. Mix flour, Hojicha (or Genmaicha) powder and salt in a large bowl; add water while stirring.
2. Knead the dough until you get a firm texture.
3. Divide the dough into 4 pieces in order to process is easily.
4. Use a rolling pin to flatten the dough as thin as possible.
5. Cut the pasta into long stripes using a sharp knife.
6. Put pasta stripes into a pot of water and add a pinch of salt. Heat until boiling and let it simmer for about 5 min or until al dente.



Wakoucha Truffles

Ingredients

For the truffles (9-12 truffles)

- 15g Wakoucha powder
- 120g dates
- 1 bar of 75% cacao dark chocolate
- Chopped walnuts & almonds
- ½ cup of heavy cream
- ½ tsp. cinnamon
- ½ tsp. honey

Coating

- 2g of Matcha powder
- Finely chopped chocolate



Directions

1. In a blender, put the dates, Wakoucha powder, cinnamon, honey, almonds and walnuts and mix until you achieve a smooth consistency.
2. Mix and roll into balls between the palm of your hands and chill for 1 hour in the refrigerator.
3. Place the chocolate in a heatproof bowl and stir until chocolate has melted.
4. Heat the heavy cream in a small saucepan over medium heat until simmering and add it to the chocolate.
5. Remove the truffles from the refrigerator and roll each into the chocolate.
6. Sprinkle Matcha powder and chocolate over the truffles and enjoy!