



Recipe



Strawberry Matcha Tart

Ingredients:

1 pre-made tart crust
1/2 cup matcha custard
2 pumps (20mls) Naked
Syrups Wild Strawberry
Flavoured Dessert Sauce
Fresh strawberries for topping

Matcha Custard

1 cup milk
2 tablespoons sugar
1 tablespoon cornstarch
1 teaspoon Naked Syrups
Matcha Powder
1 egg yolk

Method:

For custard: Heat milk and sugar until warm, mix cornstarch and matcha with a small amount of milk, then combine with warm milk. Add egg yolk and cook until thickened.

Spread strawberry sauce on tart crust, top with matcha custard, and decorate with fresh strawberries.

Chill before serving.

Naked
syrups