



MOYA



What is hojicha powder?

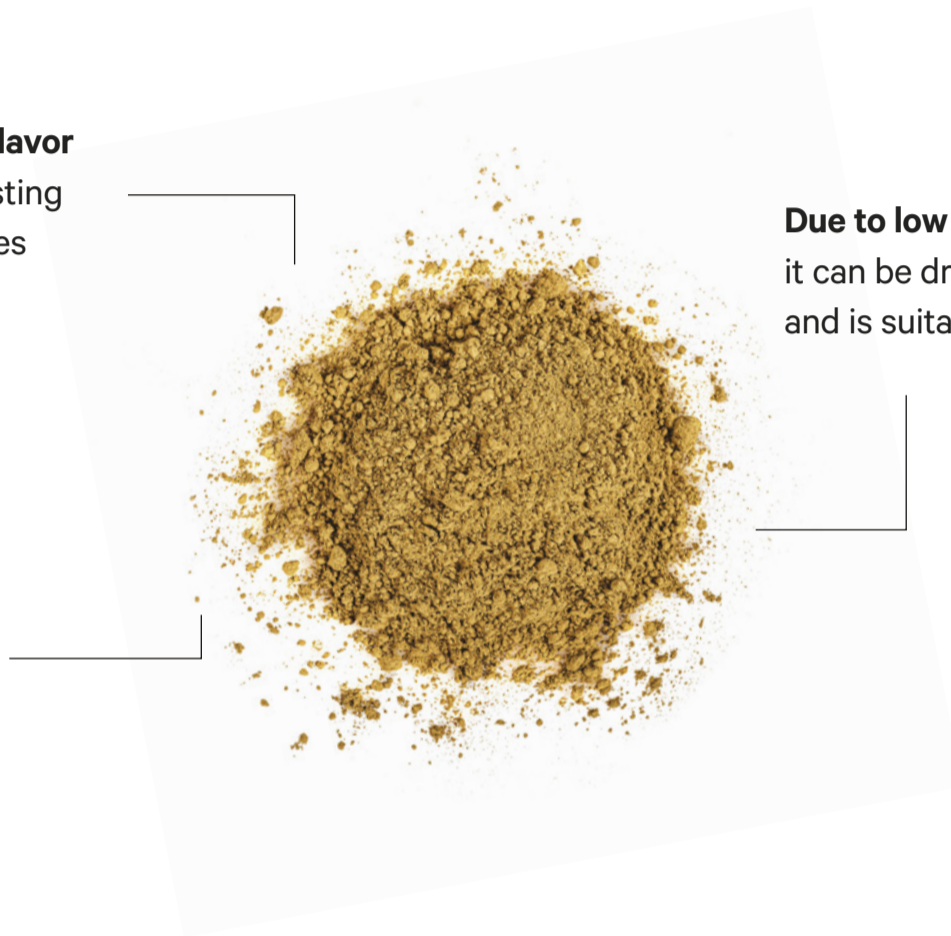
Hojicha powder is made from finely ground roasted green tea powder from Kagoshima. This **younger sister of matcha** green tea is becoming increasingly popular in Japan and abroad. Just like with Hojicha tea, **subtle earthy undertones prevail in the aroma** of Moya Hojicha Powder which is made from tea leaves grown in the famous region of **Kagoshima on the island of Kyushu**.

After soaking up the sun, the tea leaves are harvested and carefully steamed, rolled, and dried. **The green tea leaves are then expertly roasted and milled into fine powder** to perfectly dissolve in water and create **rich and creamy** hojicha lattes and tea desserts. **The roasting process also reduces caffeine levels** which makes Hojicha a perfect choice of tea for all times of year.

Caramel nutty flavor
obtained by roasting
Hojicha tea leaves

Due to low caffeine level
it can be drink at any time of the day
and is suitable for children

Perfect for preparing
drinks, desserts,
ice cream, cocktails



PACKAGING

ziplock bag | 250 g, 1 kg



Hojicha Cookies

Ingredients

- 115 g** butter
- 125 g** wheat flour
- 1 tsp** baking powder
- ½ tsp** salt
- 1 tsp** (about 5 g) MOYA Hojicha Powder
- 50 g** white sugar
- 50 g** dark muscovado sugar
- 1 egg** (about 50 g), at room temperature
- 100 g** white chocolate, chopped
- 50 g** dark chocolate, chopped

Preparation

Preheat the oven to 175°C. Melt the butter over medium heat until it turns a dark golden color. Leave to cool. In a medium bowl, mix flour, baking soda, salt and hojicha. Add the white and brown sugar and egg to the cooled butter. Stir until the ingredients are combined. Add the wet ingredients to the dry ones, mix. Add the chopped chocolate to the mixture. Stir until well combined. Line a baking tray with baking paper. Using a large spoon or ice cream scoop a portion of the dough (about 40g) and form a ball. Place the cookies on the baking tray, keeping the spaces. Bake for 9-11 minutes. Leave baked cookies to cool for 10 minutes, and then move them to the griddle.



Iced Hojicha Latte

Ingredients

- 1 tsp** MOYA Hojicha Powder
- 50 ml** hot water (around 80°C)
- 200 ml** milk or plant milk of your choice
- ice cubes

Preparation

Mix Hojicha Powder with water using milk frother or if you have, you can use chasen – bamboo whisk traditionally used to prepare matcha. The powder won't dissolve in water, so you have to mix it thoroughly. Put ice cubes in a glass. Froth milk of your choice and pour over the ice cubes. Then add mixed hojicha. You can insert some sweetener if you like and it's ready!

