



Matcha Jelly Drink

Level: Easy Prep Time: 15 minutes
Serves: 3 Cook & Chill Time: 4 hours

Matcha jelly recipe (for 3 servings):

$\frac{1}{2}$ cup cold water
2 packages unflavored Knox® gelatin
 $2\frac{1}{2}$ cups water
 $\frac{1}{4}$ cup + 1 Tbsp. white granulated sugar
 $1\frac{1}{2}$ Tbsp. matcha powder



Place cold water in a large pot. Sprinkle the gelatin over the cold water. Let it sit for 5 minutes to bloom. Add $2\frac{1}{2}$ cups water, sugar, and matcha powder. Whisk (with a chasen, if you have one) and mix well on low heat until sugar and gelatin dissolves. Do not bring to a boil. Strain the mixture through a fine mesh sieve to remove any clumps of matcha powder. Evenly divide the matcha jelly mixture into 3 clear cups. Pop any large bubbles on the surface with a toothpick. Refrigerate until firm, about 4 hours.

To add to the chilled matcha jelly (per 1 serving):

1 cup cream, milk, or soymilk
 $\frac{1}{4}$ cup ice cubes (optional)

Mix all ingredients with a jumbo straw. Serve immediately.