



07 Delicious Matcha Iced Tea & Smoothies Recipes for Summers

It's time to stock up on matcha tea so you can experiment with different recipes.

Prepare to enjoy some [delicious Matcha Iced Tea drinks!](#)



1 – Matcha Latte Iced Tea: 2 teaspoons matcha powder, 2 teaspoons of warm water (no warmer than 80 degrees!), 1 cup milk, 2-3 ice cubes, Vanilla syrup.

2 – Mint Matcha Iced Tea: 1000 ml of water or mineral water, 2 limes (pressed into juice), 1 lime (sliced), Agave syrup (depending on taste), 5 sprigs of fresh mint (leaves torn off), Ice cubes or crushed ice, 4 teaspoons Matcha powder.

3 – Matcha Ice Tea With Orange Juice: 1 teaspoon matcha tea, 2-3 ice cubes, 1 glass of orange juice, 150 ml cold water.

4 – Apricot Smoothie with Matcha Green Tea: 3 tablespoons of greek yogurt, 1 white peach, 4 ripe apricots, 10 cl of water, 2 tbsp icing sugar, 1/2 tsp matcha tea powder.

5 – Matcha Banana Smoothie: 1 banana, 1 plain yogurt, 125 ml cow's milk (hazelnut or almond), 2 ice cubes, 1 measuring spoon of matcha tea, 1 tablespoon brown sugar (honey or agave syrup), 1 strawberry for decoration.

6 – Matcha Tea Detox Smoothie: 1 ripe banana, 1/2 teaspoon matcha green tea, 65 g cottage cheese, 250 ml skim milk, 2 teaspoons of sugar, Ice cubes.

7 – Matcha and Strawberry Smoothie: 3 bananas, 200 ml almond juice, 2 tablespoons of matcha tea, 200 g strawberries, 1 tablespoon of poppy seeds

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Your summers will be nice and cool with these matcha cocktails. Make sure to give these dishes a try and let us know what you think. Happy summers!