



MATCHA & CHAI RECIPE BOOK



PICKWICK

MIX FOR
MATCHA
latte



HOT / COLD

Just
add your
favorite
milk

10g

TREAT YOURSELF TO A MOMENT OF INDULGENCE WITH OUR NEW MATCHA & CHAI LATTES

In this book, we've collected our favourite recipes that show just how much you can do with matcha and chai, and offer inspiration for trying out different ways to use the blends.

These vegan blends are easy to prepare and create a delicious latte in no time at all. Make them with milk or a plant-based alternative, hot or iced, exactly how you like them. The blends are also perfect for use in a variety of recipes, from the tastiest drinks to matcha pancakes and chai banana bread.

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FOOD





MATCHA PANCAKES WITH COCONUT CREAM & FRESH BERRIES

TOOLS

2 mixing bowls, whisk or mixer, frying pan & spatula.

PREPARATION

1. In a bowl, mix the flour, Matcha, sugar, and baking powder.
2. In a separate bowl, whisk together the egg, milk, and melted butter.
3. Add the wet ingredients to the dry ingredients and mix until just combined.
4. Heat a pan over medium heat and lightly grease it.
5. Cook small rounds until bubbles form, flip, and cook until golden brown.
6. Whip the chilled coconut cream until light and fluffy.
7. Stack the pancakes and top with cream, berries, and honey or maple syrup.



INGREDIENTS

180 g flour
4 tbsp Matcha Latte mix
2 tbsp sugar
1 tsp baking powder
1 egg
220 ml milk
30 g melted butter
120 ml coconut cream (chilled)
Fresh berries
Honey or maple syrup



MATCHA LATTE SWIRL BROWNIES

TOOLS

2 mixing bowls, whisk or mixer, saucepan or microwave-safe bowl, baking tin & baking paper.

PREPARATION

1. Preheat the oven to 180°C and line a baking tin with baking paper.

MAKE THE CHOCOLATE BATTER:

2. In the microwave, melt the dark chocolate and butter together until smooth.
3. Stir in the sugar, then add the eggs one at a time. Mix well.
4. Next, add the flour and salt and stir until the batter is smooth.
5. Pour this batter into the baking tin.

MAKE THE MATCHA BATTER:

6. In a separate bowl, mix the flour, sugar, and matcha latte mix.
7. Add the melted butter and milk and stir until you have a smooth, light green batter.

CREATE THE MARBLE PATTERN:

8. Spoon the matcha batter in several spots on top of the chocolate batter.
9. Carefully swirl a knife or skewer through the batter to create a swirled effect.

BAKING:

10. Bake the brownies for 18–20 minutes, until the edges are set but the center is still slightly soft.
11. Let them cool completely before cutting into squares.



INGREDIENTS

CHOCOLATE BROWNIE BATTER (BASE)

200 g dark chocolate
120 g butter
120 g sugar
2 eggs
100 g flour
Pinch of salt

MATCHA BATTER (GREEN SWIRL)

40 g flour
20 g sugar
2 tbsp Matcha Latte mix
30 g melted butter
60 ml milk

SPICED CHAI BANANA BREAD WITH VANILLA CHAI FROSTING

TOOLS

Bowl, fork, whisk, cake or loaf tin & baking paper.

PREPARATION

MAKE THE BANANA BREAD:

1. Preheat the oven to 180°C and line a cake or loaf tin with baking paper.
2. Mash the bananas in a bowl and mix with the sugar, eggs, and melted butter until smooth.
3. In another bowl, mix the flour, Spiced Chai Latte mix, baking powder, and salt.
4. Gently fold the dry ingredients into the banana mixture until just combined.
5. Add the chocolate chips and mix briefly.
6. Pour the batter into the cake tin.
7. Bake for 45 minutes, until a toothpick inserted into the center comes out clean.
8. Let the banana bread cool for about 10 minutes before slicing.

MAKE THE FROSTING:

9. Mix the powdered sugar, Vanilla Chai Latte mix, and cream cheese (or Greek yogurt) into a smooth frosting.
10. If necessary, add a little milk until it's spreadable.
11. Spread or drizzle the Vanilla Chai frosting over the cooled banana bread before slicing it.



INGREDIENTS

SPICED CHAI BANANA BREAD

3 ripe bananas, mashed
60 g sugar
2 eggs
100 g butter
150 g flour
4 tbsp Spiced Chai Latte mix
2 tsp baking powder
Pinch of salt
100 g chocolate chips

VANILLA CHAI FROSTING

40 g powdered sugar
1 tsp Vanilla Chai Latte mix
3 tbsp cream cheese (or Greek yogurt)
1-2 tsp milk (or plant-based alternative)

SPICED CHAI OATMEAL

TOOLS

Bowl or glass, pan & spoon.

PREPARATION

1. Bring the oat flakes and milk to a boil over medium-low heat, stirring frequently.
2. When the porridge thickens (about 5 minutes), add the Spiced Chai Latte mix and chia seeds.
3. Continue cooking until it looks creamy.
4. Spoon into a bowl and top with fresh fruit, nuts, or nut butter.
5. Serve warm.



INGREDIENTS

60 g oat flakes
250 ml milk (or plant-based alternative)
1–2 tbsp Spiced Chai Latte mix
2 tsp chia seeds
Fresh fruit, nuts, or nut butter as a
topping

VANILLA CHAI BRIOCHE FRENCH TOAST

TOOLS

Bowl, whisk or fork, skillet & spatula.

PREPARATION

1. Make your Vanilla Chai by mixing 2 teaspoons of Vanilla Chai Latte mix with 20 ml of warm milk.
2. Whisk the eggs, the remaining 100 ml of milk, and the Vanilla Chai Latte mix until smooth.
3. Dip the brioche completely into the mixture.
4. Melt butter in a pan and fry for 2–3 minutes per side until golden brown.
5. Serve with fruit and seeds.



INGREDIENTS

4 slices of brioche
2 eggs
120 ml milk
2 tsp Vanilla Chai Latte mix
Butter for the pan
Fruit and toasted seeds (optional)

MATCHA DRINKS

STRAWBERRY MATCHA LATTE

TOOLS

Glass, fork or hand blender & spoon.

PREPARATION

1. Mash the strawberries into a paste with a fork or hand blender.
2. Add the strawberry puree and some ice cubes to your glass.
3. Make your matcha by mixing 3 teaspoons of Matcha Latte powder with 20 ml of hot water and 180 ml of cold milk (or plant-based alternative). Optionally, you can froth the cold milk for a creamier, layered effect.
4. Stir until you have a creamy matcha.
5. Pour the Matcha Latte mixture over the pureed strawberries and ice.
6. Add a little extra Matcha for a nice layered effect.



INGREDIENTS

2 large strawberries
Ice cubes
3 tsp Matcha Latte mix
180 ml milk (or plant-based alternative)
20 ml hot water



MATCHA MANGO COOLER

TOOLS

Glass, fork or blender & spoon.

PREPARATION

1. Dissolve the Matcha Latte mix in hot water and let it cool slightly.
2. Mash the mango into a paste with a fork or blender or use the mango puree directly.
3. Fill a glass with ice and the mango puree.
4. Add coconut water or cold water and stir gently.
5. Slowly pour the Matcha Latte mix on top.
6. Add lime slices or lime juice, if desired.



INGREDIENTS

- 3 tsp Matcha Latte mix
- 60 ml hot water
- 4–5 pieces of ripe mango (or 120 ml mango puree)
- 100 ml coconut water or cold water
- Ice cubes
- Fresh lime slices or lime juice (optional)

MATCHA COCONUT SMOOTHIE

TOOLS

Glass & blender.

PREPARATION

1. Dissolve the Matcha Latte mix in hot water and let it cool slightly.
2. Place the Matcha, banana, coconut milk, and ice in a blender.
3. Blend until creamy and smooth.
4. Add coconut flakes if desired.



INGREDIENTS

1 tbsp Matcha Latte mix
40 ml hot water
1 frozen banana
150 ml coconut milk
Ice cubes
Optional: coconut flakes as a topping



SPARKLING MATCHA CITRUS FIZZ

TOOLS

Glass & spoon.

PREPARATION

1. Dissolve the Matcha Latte mix in hot water and let it cool slightly.
2. Add ice, lemon juice, brown sugar, and sparkling water to a glass.
3. Add the Matcha and stir.
4. Add lemon slices and mint if desired.



INGREDIENTS

3 tsp Matcha Latte mix
20 ml hot water
Ice cubes
20 ml lemon juice
1-2 tbsp brown sugar
160 ml sparkling water
Optional: lemon slices and mint for extra freshness

DIRTY MATCHA LATTE

TOOLS

Glass, spoon & espresso- or coffeemachine.

PREPARATION

1. Stir the Matcha Latte mix with hot water until smooth.
2. Fill a glass with ice and pour in the (plant-based) milk. Optionally, you can froth cold milk for a creamier result.
3. Pour in the Matcha and slowly add the espresso on top.



INGREDIENTS

3 tsp Matcha Latte mix
20 ml hot water
120 ml milk (or plant-based alternative)
1 espresso shot
Ice cubes

SPICED CHAI DRINKS



PUMPKIN SPICED CHAI LATTE

TOOLS

Glass or mug & spoon.

PREPARATION

1. Make your chai by mixing 3 teaspoons of Spiced Chai powder with 20 ml of hot water and 100 ml of cold (plant-based) milk. Optionally, you can froth the cold milk for a creamier, layered effect.
2. Stir until you have a creamy chai.
3. Add a pinch of pumpkin-spice herbs.
4. Add honey (or maple syrup).
5. Mix everything until smooth.
6. Serve with whipped cream and a pinch of Pumpkin Spice herbs.



INGREDIENTS

3 tsp Spiced Chai powder
20 ml hot water
100 ml milk (or plant-based alternative)
Pinch of pumpkin spice herbs
20 g honey (or maple syrup)
Optional: whipped cream to top



SPICED CHAI ICED TEA SPRITZ

TOOLS

Glass & spoon.

PREPARATION

1. Dissolve the Spiced Chai Latte mix in hot water and let it cool slightly.
2. Mix with the iced tea and sparkling water.
3. Serve with ice, star anise and lemon slices.



INGREDIENTS

6 tsp Spiced Chai Latte mix
40 ml hot water
100 ml cooled Pickwick Original English Blend
Ice cubes
70 ml sparkling water
Lemon slices and star anise

SPICED CHAI MAPLE SHAKERATO

TOOLS

Shaker, strainer & glass.

PREPARATION

1. Dissolve the Spiced Chai in hot water and let it cool slightly.
2. Mix the espresso, Spiced Chai, maple syrup, and ice in a shaker.
3. Shake vigorously for 15–20 seconds.
4. Strain into a glass filled with ice.
5. Add (plant-based) milk if desired.
6. Add the L'OR Popping Pearls if desired.



INGREDIENTS

3 tsp Spiced Chai Latte mix
60 ml hot water
1 espresso shot
1 tbsp maple syrup
Ice cubes
Optional: 40 ml milk (or plant-based alternative)
Optional: 1 tbsp L'OR Popping Pearls

SPICED CHAI HOT CHOCOLATE

TOOLS

Saucepan, spoon or whisk & mug.

PREPARATION

1. Heat the milk (or plant-based alternative) in a small saucepan.
2. Stir in the cocoa (and sugar, if using).
3. Add the Spiced Chai Latte mix and stir until smooth.
4. Serve with whipped cream and a pinch of Spiced Chai Latte mix.



INGREDIENTS

200 ml milk (or plant-based alternative)
2–3 tbsp cocoa powder
Optional: 1 tbsp sugar
3 tsp Spiced Chai Latte mix
Whipped cream

SPICED CHAI BERRY ICED SMOOTHIE

TOOLS

Blender & glass.

PREPARATION

1. Blend the Spiced Chai Latte mix, berries, milk (or plant-based alternative), and ice into a creamy smoothie.
2. Pour into a glass, add fresh berries, and serve cold.



INGREDIENTS

3 tsp Spiced Chai Latte mix
100 g frozen berries
200 ml milk (or plant-based alternative)
1 tsp honey (or maple syrup)
Ice cubes
Fresh berries as a topping

VANILLA CHAI DRINKS

ICED VANILLA CHAI CARMEL LATTE

TOOLS

Glass, milk frother or whisk & spoon.

PREPARATION

1. Dissolve the Vanilla Chai in hot water and let it cool slightly.
2. Fill the glass with ice and cold milk (or plant-based alternative) and pour the mixture over it.
3. Froth the cold milk (or plant-based alternative) and add it.
4. Drizzle some caramel dessert sauce over the top and serve with a pinch of Vanilla Chai Latte mix.



INGREDIENTS

3 tsp Vanilla Chai Latte mix
60 ml hot water
Ice cubes
180 ml cold milk (or plant-based alternative)
30 ml cold milk (or plant-based alternative) for foam
Caramel dessert sauce



PISTACHIO VANILLA CHAI LATTE

TOOLS

Glass or cup & spoon.

PREPARATION

1. Make your chai by mixing 3 teaspoons of Vanilla Chai Latte mix with 20 ml of warm water and 180 ml of warm (plant-based) milk.
2. Stir until you have a creamy chai.
3. Add 2 teaspoons of pistachio paste to a cup with the Vanilla Chai Latte mix and stir until smooth.
4. Add some chopped pistachios if desired.



INGREDIENTS

3 tsp Vanilla Chai Latte mix
20 ml warm water
180 ml warm milk (or plant-based alternative)
2 tsp pistachio paste
Optional: ice cubes
Optional: pistachios to sprinkle on top

VANILLA CHAI AFFOGATO FLOAT

TOOLS

Glass, spoon & espresso- or coffeemachine.

PREPARATION

1. Place the vanilla ice cream in a glass.
2. Dissolve the Vanilla Chai Latte mix in the hot milk (or plant-based alternative).
3. Add the espresso shot.
4. Pour over the vanilla ice cream and serve immediately.



INGREDIENTS

1 scoop vanilla ice cream
4 tsp Vanilla Chai Latte mix
60 ml hot milk (or plant-based alternative)
Espresso shot



VANILLA CHAI PROTEIN SHAKE

TOOLS

Blender or shaker cup & glass.

PREPARATION

1. Dissolve the Vanilla Chai Latte mix in hot water and let it cool slightly.
2. Blend the Vanilla Chai Latte mix, protein powder, cold milk, and ice until smooth.
3. Add some fruit if desired.
4. Serve chilled.



INGREDIENTS

3 tsp Vanilla Chai Latte mix
20 ml hot water
1 scoop protein powder
200 ml cold milk (or plant-based alternative)
Ice cubes
Optional: add some fruit, such as banana, avocado, or berries

CINNAMON ROLL VANILLA CHAI LATTE

TOOLS

Saucepan, spoon & mug.

PREPARATION

1. Gently heat the milk in a saucepan.
2. Stir in the Vanilla Chai Latte mix until dissolved.
3. Drizzle some maple syrup into the glass.
4. Pour the mixture into a mug and top with whipped cream and a pinch of cinnamon.



INGREDIENTS

200 ml milk (or plant-based alternative)
3 tsp Vanilla Chai Latte mix
Maple syrup
Pinch of cinnamon
Whipped cream



MIX & MATCH



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