

The Daily Tea



Matcha Green Tea & Goat Cheese Crostini

While a thin baguette will do, opt for a small whole-wheat bread loaf for larger, more substantial slices to provide ample room for the juicy orange segments. Makes 8 large crostini (if using a thin baguette, be sure to add additional slices of bread)

INGREDIENTS

small bread loaf, 8 half-inch slices
olive oil, for drizzling
5 oz goat cheese
1/2 teaspoon matcha green tea powder
honey, for drizzling
1 orange, peeled, pith removed and segmented

DIRECTIONS

To make the crostini, heat your oven to 350 degrees. Slice loaf into 8 half-inch pieces, place the slices on a baking sheet, and drizzle both sides with olive oil. Bake for approximately 15 minutes or until slightly crispy (note: You can make the crostini ahead and store at room temperature in an airtight container for 2 days).

Let the crostini cool slightly, but top with goat cheese while the crostini is still warm for an easy spread. Gingerly sprinkle matcha powder on the goat cheese to create an even dusting.

Drizzle with honey and top each slice with one orange segment. (*Tip: To preserve the bright green matcha color, sprinkle right before serving.*)

Pairing: Pair this bite with an iced matcha latte for an indulgent sip to play upon the creaminess of the goat cheese. For a crisp, refreshing iced tea pairing, try an iced sencha green tea.

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