



MAT-CHA-CHA PANCAKES

with Vava Vanilla



Servings: 2 People ⌚ 10 minutes

HOT HOT HOT

Inside Tips: Batter needs to have a creamy texture; if it looks too thick, simply add more water or milk of choice.

WHAT YOU NEED

Ingredients

- 1 cup Va Vanilla Dilettoso Mix
- 1/2 Water or milk
- 1/2 teaspoon of matcha powder
- Toppings: Greek Yogurt and Fresh Berries

HOW TO DO IT

1. **MIX** Dilettoso Va Vanilla Mix with water or milk of choice. Add 1/2 teaspoon of matcha powder. Stir until nice & smooth.
2. **HEAT** a skillet on the stove over medium-high heat with a little butter or oil. Skillet needs to be heated before pouring the mixture.
3. **SPOON** about 3 tablespoons of the batter into the skillet.
4. **FLIP** the pancake over after three minutes and let it cook on the other side for another two or three minutes, before transferring it to a plate.
5. **REPEAT** the above steps until there is no batter left.
6. **ADD** a layer of your yogurt of choice, fresh berries, and a drizzle of honey.
7. **NOW** enjoy!

Buon Appetito!