

All Recipes

Al Recipe Builder

Similar Recipes

Green Tea Frozen Yogurt

Green Tea Frozen Yogurt is a delicious and refreshing dessert that combines the flavors of green tea and creamy yogurt. It is a perfect treat for hot summer days or as a healthy alternative to traditional ice cream. The recipe is easy to make and requires only a few ingredients.

Recipe Type: Vegetarian Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

400 g	Greek yogurt
80 g	honey
10 g	matcha green tea powder
1 tsp	vanilla extract

Directions

Step 1

Mixing

In a mixing bowl, combine Greek yogurt, honey, matcha green tea powder, and vanilla extract. Mix well until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Freezing

Transfer the churned frozen yogurt into a freezer-safe container and freeze for at least 4 hours or until firm.

Prep Time: 0 mins

Cook Time: 127 mins

Step 4



Serve the green tea frozen yogurt in bowls or cones. Enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 0 g

Protein: 10 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	0 g	0%	0%
Sugars	22 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	30 mg	1.3%	1.3%
Calcium	10 mg	1%	1%
Iron	2 mg	25%	11.11%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer Fall

Events

Christmas Thanksgiving Birthday Halloween Valentine's Day

Back to School Barbecue Picnic Game Day

Course

Desserts Salads Soups Snacks

Cultural

