## Matcha Protein Crisps

With a lingering sweet aftertaste and a light-textured crunch, these no-bake matcha crisps are a delicious protein snack to enjoy on-the-go.
Light corn syrup ..... 70
U.S. Whey Protein Isolate ..... 52
U.S. Dairy Protein Crisps ..... 19
U.S. Skimmed Milk Powder ..... 12
Glycerine ..... 25
Shortening ..... 20
Matcha powder ..... 5
Total ..... 203

## Preparation

1. Gently melt the shortening and combine with light corn syrup and glycerine. Stir continuously until well mixed.
2. Remove from heat and transfer the homogenous paste into a mixing bowl. Add the skimmed milk powder and matcha powder. Mix at low speed for 30 sec .
3. Add the whey protein isolate and dairy protein crisps. Mix slowly at low speed for another 30 sec until well incorporated.
4. Spread out the mixture into a 2 cm thick rectangular slab and cut into cubes ( $2 \mathrm{~cm} \times 2 \mathrm{~cm} \times 2 \mathrm{~cm}$ ) of 10 g each.

## TIPS

For a nuttier flavor, incorporate seeds and nuts into the mixture.
U.S. Dairy

Export Council.
Ingredients | Products | Global Markets

| NUTRITION CONTENT |  |  |
| :---: | :---: | :---: |
| Serving size: 4 pieces ( 10 g per piece) |  |  |
|  | Per Serving | Per 100g |
| Energy | 133.2 kcal | 333.0 kcal |
| Protein | 11.8 g | 29.6 g |
| Total Fat | 4.8 g | 11.9 g |
| Saturated Fat | 1.5 g | 3.7 g |
| Trans fat | 0 g | 0 g |
| Cholesterol | 4.0 mg | 10.0 mg |
| Total Carbohydrate | 18.6 g | 46.4 g |
| Sugar | 11.8 g | 29.4 g |
| Dietary Fibre | 0.5 g | 1.2 g |
| Sodium | 59.2 mg | 148.0 mg |
| Calcium | 80.3 mg | 200.7 mg |
| Potassium | 169.9 mg | 424.7 mg |
| Iron | 0.3 mg | 0.7 mg |
| Vitamin D | $0 \mu \mathrm{~g}$ | $0 \mu \mathrm{~g}$ |

To discover more recipes, visit us on www.USdairyexcellence.org

