

Strawberry Matcha Clusters

Course: **Snacks**

Servings
8 servings

Prep time
15 minutes

Cooking time
2 hours

Total time
2 hours 15 minutes

Ingredients

For the Clusters:

240 g (1 cup) coconut yogurt

200 g (1 1/4 cups) fresh strawberries, diced into small pieces

For the Coating:

180 g (6 oz) white chocolate, melted

1 tbsp matcha powder

1–2 tsp strawberry powder (optional)

Directions

Prepare the Clusters

- 1 In a large bowl, combine the coconut yogurt and diced strawberries. Stir until the strawberries are evenly distributed.
- 2 Line a baking sheet or tray with parchment paper. Using a tablespoon, scoop 2-tablespoon portions of the yogurt mixture onto the tray to form clusters. Leave a bit of space between each cluster to prevent them from sticking together.
- 3 Place the tray in the freezer and freeze the clusters for at least 2 hours, or until completely solid.

Prepare the Matcha Coating

- 4 While the clusters are freezing, melt the white chocolate in a heatproof bowl over a double boiler or in the microwave using 20-second intervals. Stir between intervals to ensure a smooth, lump-free consistency.
- 5 Once melted, whisk in the matcha powder until fully incorporated, creating a uniform green coating.

Dip the Clusters

- 6 Remove the frozen yogurt clusters from the freezer. Working quickly, dip each cluster into the melted matcha white chocolate, ensuring it's evenly coated. Use a fork or spoon to help lift the cluster and allow any excess chocolate to drip off.
- 7 Place the coated clusters back onto the parchment-lined tray.
- 8 Sprinkle each cluster with a pinch of strawberry powder for added flavor and decoration.

Freeze Again

- 9** Return the tray to the freezer and let the clusters set for at least 30 minutes, or until the coating is firm.