

# Matcha Tiramisu

Matcha Tiramisu is where Japanese green tea meets creamy Italian indulgence in the most refreshing way. This dessert takes classic layers of tiramisu and infuses them with vibrant matcha, adding an earthy richness that balances sweetness perfectly. I first whipped this up during a virtual class when a student asked for something elegant but different. One spoonful, and everyone fell quiet.

It's the kind of dessert that surprises and soothes at the same time. From soft mascarpone to matcha-soaked ladyfingers, Matcha Tiramisu blends technique with soul. If you're ready to try something familiar yet boldly new, this recipe is one to bring into your kitchen and share around the table.

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## Matcha Tiramisu with Flavor that Grounds and Lifts

### From Tradition to Transformation in One Spoonful

Matcha tiramisu first came to life in my Brooklyn kitchen when I wanted to balance comfort with a little surprise. The creamy richness of mascarpone feels familiar and soothing, but the matcha brings in a clean, earthy lift that turns each bite into a moment of reflection. It's more than just a twist, It's a thoughtful evolution of a timeless classic. That is the charm of matcha tiramisu. It

honours elegance while keeping a soulful depth.

When I guide others through this recipe during pop-ups and virtual cooking classes, one question always comes up: “Is it going to taste too grassy?” The answer is no, When you choose high-grade matcha, you capture that fresh tea aroma and gentle bitterness, much like how espresso grounds classic tiramisu. Here though, the bitterness is softer and more meditative, an invitation to pause and breathe.

## Layering Texture and Story Into Every Bite

Building a truly memorable matcha tiramisu is about the rhythm of layering. You begin with the matcha soak, whisked gently into frothy perfection, and quickly dip ladyfingers just enough so they carry a soft green hue. They should be tinted but not soggy, ready for that creamy mascarpone layer. Whipped with just a hint of sweetness, the mascarpone offers a silky counterpoint that rests gently on the matcha-soaked base.

I love pairing this with my black sesame Rice Krispies for a contrast in texture and tone. One offers crisp, nutty warmth; the other, soft, soothing comfort. Together, they create a flavorful duet that speaks to both mood and memory. It is a beautiful reminder of how comfort can be diverse yet harmonious.

Slice of matcha tiramisu served with ladyfingers and matcha tea

## Matcha Tiramisu – 7 Steps to a Perfect Balanced Treat

No reviews

- Author: [Aaron recipes](#)
- Total Time: [4 hours 45 minutes](#)
- Yield: [4 servings 1x](#)
- Diet: [Vegetarian](#)

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## Description

Matcha tiramisu blends delicate ladyfingers soaked in matcha with a creamy mascarpone filling, offering a balanced dessert full of flavor and calm.

## Ingredients

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Scale 1x 2x 3x

- ☐ 3 large egg yolks
  - ☐ 70 g granulated sugar
  - ☐ 225 g mascarpone cheese, room temperature
  - ☐ 350 g whipping cream
  - ☐ 2 teaspoons matcha powder, sifted
  - ☐ 1 teaspoon vanilla extract
  - ☐ 2 teaspoons matcha powder (for soak)
  - ☐ 1 tablespoon granulated sugar (for soak)
  - ☐ 120 g hot water
  - ☐ 24–30 ladyfingers
  - ☐ 2 teaspoons matcha powder (topping)
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Create a double boiler with a pot and heatproof bowl. Whisk egg yolks and sugar until pale and thick.
2. Add softened mascarpone and whisk until smooth.
3. In another bowl, whip cream with matcha and vanilla until medium peaks form.
4. Fold whipped cream into mascarpone mixture until combined.
5. Mix matcha, sugar, and hot water to make the soak. Whisk until frothy.
6. Dip each ladyfinger briefly in matcha soak and layer in serving dish.
7. Spread mascarpone cream over ladyfingers, then repeat with another layer.
8. Cover and chill for 4 hours or overnight.
9. Dust with matcha powder before serving.

## Notes

Use high-quality ceremonial grade matcha for best flavor.

Don't soak ladyfingers too long to prevent sogginess.

Best served after chilling overnight for deeper flavor and texture.

- Prep Time: 30 minutes
- Cook Time: 0 minutes
- Category: Dessert
- Method: No-bake
- Cuisine: Italian

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 935
- **Sugar:** 23g
- **Sodium:** 160mg
- **Fat:** 67g
- **Saturated Fat:** 39g
- **Unsaturated Fat:** 15g
- **Trans Fat:** 0g
- **Carbohydrates:** 64g
- **Fiber:** 1g
- **Protein:** 19g
- **Cholesterol:** 447mg

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## Matcha Tiramisu That Balances Tradition and Boldness

### Crafting a Modern Classic with Purpose

Making matcha tiramisu takes me back to afternoons in my abuela's Bronx kitchen, where simple ingredients became dishes full of emotion. She never made matcha tiramisu, but the intention behind it is the same, Letting flavor carry warmth and care. The mascarpone blend is rich and silky, while the matcha adds an earthy lift that cuts through sweetness with elegance. It's the kind of dessert that invites you to pause, slow down, and truly savor the moment.

When you layer that cream over matcha soaked ladyfingers, it's not just assembling a dessert, It's weaving together a story. Each element has its place, and together they create something greater than the individual parts. That effortless harmony is what gives matcha tiramisu its quiet power.

### When Less Is More, Flavor Shines

Ingredients for matcha tiramisu including mascarpone, eggs, matcha, sugar, and ladyfingers

I often say quality beats quantity every time. Matcha tiramisu uses few ingredients and only asks for a bit of patience. That's where the magic lies. The matcha soak is gentle yet impactful. The cream is indulgent but never heavy. Everything blooms in its own space.

I especially like pairing this with my [creamy Cadbury mini egg ice cream you'll love](#). The chilly richness of the ice cream meets the comforting sweetness of tiramisu, and the contrast keeps guests delighted. It shows how different flavors and temperatures can live together so beautifully.

## Matcha Tiramisu with Layers that Speak for Themselves

### A Treat Built on Texture and Timing

Matcha tiramisu isn't a rush job. It rewards the wait. Once you've layered cream and matcha soaked ladyfingers, give it time to rest for a few hours. During that chill, the biscuits soften, the cream firms, and flavors deepen. When you finally slice into it, the layers remain distinct, Spongy biscuits, velvety cream, a light dusting of matcha on top.

I've served this at brunches, birthdays, and midnight snack sessions. It somehow fits every moment. The balance of soft texture with that whisper of matcha makes each bite quietly unforgettable. It feels thoughtful, refined, and worth the wait.

### A Perfect Make Ahead Dessert

One of the best parts is that matcha tiramisu improves with time. Chill it overnight and everything comes together beautifully. The ladyfingers stay just moist, the cream keeps a silky texture, and the slice comes out clean and composed. It's ideal for bringing to gatherings or preparing ahead.

For an added layer of contrast, try pairing it with my [irresistible mini egg brownies you must bake now](#). The fudgy chocolate counterpoints the gentle matcha bitterness in a way that feels luxurious but never overwhelming. Together they elevate dessert into a memorable moment.

Whisking mascarpone with egg yolks and sugar in glass bowls

## Matcha Tiramisu That Honors Careful Preparation

### Step By Step with Patience and Purpose

Matcha tiramisu is a lesson in balance and rhythm. From whisking egg yolks with sugar into a pale, silky base to gently folding in mascarpone and whipped cream, every step calls for care and intention. I think of my abuela in the Bronx who never rushed a dish. She believed the best food was built slowly, with heart and focus. That's exactly the spirit I bring to this layered classic.

Once the matcha mascarpone cream is ready, it's more than assembling ingredients. You're crafting a dessert that grows more satisfying with time. Those layers rest in harmony. There's a certain strength in that softness. Letting it chill overnight transforms everything. The flavors settle, the texture firms, and when you slice into it the next day it feels almost graceful.

## Serving for Joy, Not Perfection

You don't need pastry skills to present a beautiful matcha tiramisu. A generous spoonful or a clean slice dusted with matcha sends the right message, It's about how it makes people feel. The vibrant green surface draws them in and one taste usually hooks them.

I especially love pairing it with my [moist Biscoff cookie butter pound cake](#). The spiced richness of the pound cake pairs beautifully with the smooth, mellow matcha cream. Together, they elevate a simple dessert spread into something unforgettable. When flavors engage in a quiet dialogue across the table, that's when food becomes true connection.

## Matcha Tiramisu for Small Gatherings and Quiet Night

### A Comfort Dessert Meant to Be Shared

Mixing whipped cream and matcha powder in a glass bowl

Not every dessert needs to be showy. Matcha tiramisu carries a quiet presence. It fits beautifully at intimate dinners, after heartfelt conversations, or simply on a Tuesday night when you want to treat yourself. It doesn't demand a celebration, but it brings its own kind of occasion. That soft texture and gentle bitterness linger on the palate long enough to make an impression.

Friends often ask for something not too sweet, That's when this is my go-to. The balance between cream, matcha, and ladyfingers speaks to those who crave flavor without fuss. It feels satisfying but never heavy. That's why it remains one of my favorite desserts to share at pop-ups or virtual cooking classes, It impresses without screaming for attention.

### Light Layers That Carry Deep Flavor

Though it looks delicate, this tiramisu carries surprising complexity. The airy mascarpone cream and crisp ladyfingers soften and deepen in flavor after a few hours of chill. The finishing touch of matcha powder adds a quiet punch that pulls everything together.

If you want to create a polished spread, serve it next to my [bakery style blueberry muffins](#). The bright fruit and tender crumb of the muffins echo the tiramisu's softness while offering a contrast in texture and tone. Together they feel casual, elegant, and full of heart.

## Matcha Tiramisu That Brings Stillness to the Table

### A Dessert That Invites Quiet Reflection

Matcha tiramisu has a grounding presence that encourages people to slow down. It is not loud and needs no embellishment. From the moment the cream is layered over gently dipped ladyfingers, a sense of calm settles in the kitchen. The earthy matcha cuts through rich sweetness and brings a clear balance. It reminds me of quiet mornings growing up, when my abuela brewed strong coffee and its aroma drifted through the Bronx apartment while we sat without rushing.

When I serve this dessert, especially after a hearty meal, it offers guests a moment of pause. That clean, light bitterness in the finish invites another spoonful without overwhelming the palate. It feels gentle yet intentional, leaving a lingering sense of presence.

## Deep Flavor Without the Fuss

Matcha tiramisu is one of those desserts where a few high-quality ingredients really shine. It does not rely on complex layering or heavy frostings. Instead, it asks only for thoughtful components prepared with care and time. And yet, the flavor stays with you long after the meal. It feels considered and comforting in the very best way.

I love serving it with my [creamy Cadbury mini egg ice cream](#). The contrast in temperature and texture elevates the dessert experience. Each element enhances the other, No competition, just balance. That kind of harmony in the kitchen is what I aim for.

Spoon lifting a serving of matcha tiramisu from the tray

## Matcha Tiramisu That Leaves a Lasting Impression

### A Dish People Remember

What makes matcha tiramisu special is not just its appearance or flavor, It is the way it lingers in memory. Long after your plate is clean, you recall the silkiness of the mascarpone, the gentle lift of matcha, and the understated balance in every bite. It becomes the topic of conversation at dinner parties, Not because it is showy, but because it connects people. That is the magic of thoughtful food.

In my virtual cooking classes I encourage participants to create desserts that reflect something personal. Matcha tiramisu does that for me. It is meditative and thoughtful, yet surprisingly approachable when you give it time and attention.

### Elegant Enough for Celebrations, Easy Enough for Every Day

This dessert does not require an occasion. It shines when it appears as a surprise treat at a midweek dinner or small brunch, or when shared with someone you love. A little advance planning gives you a cool, creamy dessert that feels polished but remains effortless.

For a beautiful contrast, serve it alongside my [irresistible mini egg brownies](#). The calm matcha romance pairs naturally with chocolatey depth. It is a pairing designed for comfort and contrast, A dessert finale that feels complete.

## Conclusion

Matcha tiramisu is more than a recipe. It is a moment of calm built through texture, taste, and time. It invites you to create something layered with both meaning and flavor, much like the memories I carry from my abuela's Bronx kitchen. At my Brooklyn pop-ups and during online classes, I have seen how this dessert quietly earns love, one spoonful at a time. Its strength lies in contrast, with velvety mascarpone, crisp ladyfingers, and a grounding, meditative finish of matcha.

Whether you are preparing it for a small gathering or enjoying it solo, matcha tiramisu always feels personal and thoughtful. Each bite delivers a perfect balance of softness, sweetness, and the clarity that matcha offers. It is the kind of dessert that invites you to slow down and savor every layer. That is why it becomes a recipe you want to return to again and again.

To create a complete dessert moment, pair it with familiar favorites like my mini egg brownies or blueberry muffins. They bring variety and texture, but let matcha tiramisu take the spotlight. It brings quiet confidence to any table and leaves a lasting impression through its thoughtful simplicity and full-bodied flavor.

Whole matcha tiramisu with decorative matcha cream dots and matcha biscuits

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## **Frequently Asked Questions About Matcha Tiramisu**

### **What type of matcha is best for matcha tiramisu?**

For matcha tiramisu, it's essential to use high-quality ceremonial-grade matcha. Culinary matcha can work in a pinch, but ceremonial-grade brings a smoother, cleaner flavor that truly complements the mascarpone cream. The matcha isn't just for color, It adds earthy depth and a slight bitterness that balances the dessert's sweetness. In my own Brooklyn kitchen, I've tested a few brands and found that the higher the quality, the more harmonious the matcha tiramisu becomes. Look for vibrant green powder with a fresh aroma to get the best results every time.

### **What makes matcha tiramisu different from traditional tiramisu?**

Matcha tiramisu swaps out espresso for matcha soak and replaces cocoa with a light dusting of matcha powder. But it's more than substitution, It's transformation. Instead of bold, dark coffee notes, matcha tiramisu brings a mellow green tea flavor that feels calming and balanced. I love how this version leans into subtlety. It reminds me of the still moments after dinner with family, where the food lingers softly. Matcha tiramisu honors tradition while crafting something entirely its own, grounded in flavor and intention, not just trend.

### **How long does matcha tiramisu last in the fridge?**

Matcha tiramisu lasts up to 4 days in the fridge when stored in an airtight container. In fact, it tastes even better after resting overnight. The layers of matcha-soaked ladyfingers and mascarpone cream settle beautifully and become more cohesive. I usually prep it the night before an event or dinner-it's a low-stress dessert that only gets better with time. Just sprinkle fresh matcha powder on top right before serving to keep the flavor vibrant and the look appealing. It's a dessert that ages gracefully.

### **Why do people love matcha tiramisu so much?**

People love matcha tiramisu because it offers the best of both worlds-familiar comfort with a fresh, earthy twist. The silky mascarpone cream, soft ladyfingers, and delicate bitterness of matcha work together like a quiet symphony. It's not flashy, but it leaves a mark. At my pop-ups and virtual classes, guests are always surprised by how balanced and memorable it is. It's not just the matcha;



it's the emotion behind the dish. Matcha tiramisu brings intention, beauty, and stillness to the dessert table in a way few treats can.

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