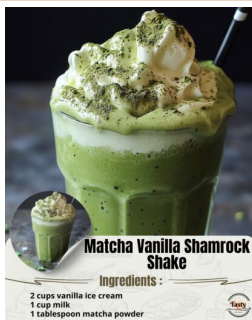


Matcha Vanilla Shamrock Shake - A Creamy, Refreshing Twist on a Classic!

Matcha Vanilla Shamrock Shake: A Refreshing Twist on a Classic!



TIME
5 min

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INGREDIENTS

- 2 cups vanilla ice cream
- 1 cup milk (dairy or non-dairy)
- 1 tablespoon matcha powder
- 1 teaspoon vanilla extract
- Whipped cream (for topping)
- Green sprinkles (optional, for decoration)

How to Make a Matcha Vanilla Shamrock Shake:

1. Blend the Shake:

In a blender, combine the vanilla ice cream, milk, matcha powder, and vanilla extract.

2. Mix Until Smooth:

Blend on high speed until the mixture is creamy and fully combined (about 30 seconds).

3. Taste & Adjust:

If you prefer a sweeter shake, add a drizzle of honey, maple syrup, or a teaspoon of sugar, then blend again.

4. Pour Into Glasses:

Divide the shake into two tall glasses.

5. Top It Off:

Add a generous swirl of whipped cream on top for extra indulgence.

6. Add Sprinkles:

Sprinkle green decorations on top for a fun, festive touch!

7. Serve & Enjoy!:

Sip immediately and enjoy your refreshing Matcha Vanilla Shamrock Shake!

Pro Tips for the Best Matcha Shake:

Fun Variations to Try:

What to Serve with Your Shamrock Shake:

Shortbread or sugar cookies - A buttery complement to the creamy shake.

Chocolate chip muffins - Chocolate and matcha? Yes, please!

Vanilla bean scones - Perfect for an afternoon treat.

A fresh fruit platter - Strawberries, mangoes, and bananas go great with matcha.

FAQs About Matcha Vanilla Shamrock Shake:

A Deliciously Refreshing Shake for Any Occasion!:

DIRECTIONS

- 1. Blend the Shake:** In a blender, combine the vanilla ice cream, milk, matcha powder, and vanilla extract.
- 2. Mix Until Smooth:** Blend on high speed until the mixture is creamy and fully combined (about 30 seconds).
- 3. Taste & Adjust:** If you prefer a sweeter shake, add a drizzle of honey, maple syrup, or a teaspoon of sugar, then blend again.
- 4. Pour Into Glasses:** Divide the shake into two tall glasses.
- 5. Top It Off:** Add a generous swirl of whipped cream on top for extra indulgence.
- 6. Add Sprinkles:** Sprinkle green decorations on top for a fun, festive touch!
- 7. Serve & Enjoy!:** Sip immediately and enjoy your refreshing Matcha Vanilla Shamrock Shake!
- 8. Pro Tips for the Best Matcha Shake:** ? Use High-Quality Matcha - A ceremonial or culinary-grade matcha gives the best flavor and color.? Blend Until Smooth - Matcha can clump, so make sure it's fully incorporated.? Try Non-Dairy Alternatives - Use almond, oat, or coconut milk for a dairy-free version.? For a Thicker Shake - Add extra ice cream or a few ice cubes.? Want It More Refreshing? - Toss in a handful of fresh mint leaves for a cool twist!
- 9. Fun Variations to Try:** ? Matcha-Chocolate Shake - Add a drizzle of chocolate syrup for a matcha-chocolate fusion.? Minty Matcha Shake - Blend in a few fresh mint leaves for a cool, refreshing twist.? Berry Matcha Shake - Toss in a handful of strawberries or blueberries for a fruity

take.? Matcha Banana Shake - Blend with ½ a frozen banana for a creamy, natural sweetness.

10. What to Serve with Your Shamrock Shake: This shake is delicious on its own, but you can level up your snack game by pairing it with:
11. Shortbread or sugar cookies - A buttery complement to the creamy shake.
12. Chocolate chip muffins - Chocolate and matcha? Yes, please!
13. Vanilla bean scones - Perfect for an afternoon treat.
14. A fresh fruit platter - Strawberries, mangoes, and bananas go great with matcha.
15. FAQs About Matcha Vanilla Shamrock Shake: Q: Can I use a different sweetener?A: Yes! You can sweeten with honey, maple syrup, agave, or monk fruit sweetener.
16. Q: What type of matcha should I use?A: Ceremonial-grade matcha offers the best smooth, vibrant taste, while culinary-grade matcha works well if you want a stronger tea flavor.
17. Q: How do I make this shake without ice cream?A: Swap the ice cream for frozen bananas or coconut cream for a dairy-free, smoothie-like shake!
18. Q: Can I make this in advance?A: It's best served fresh, but you can blend and freeze it for up to 1 hour before serving.
19. A Deliciously Refreshing Shake for Any Occasion!: This Matcha Vanilla Shamrock Shake is a creamy, vibrant, and refreshing way to celebrate St. Patrick's Day-or any day you need a green-themed pick-me-up! Whether you love matcha or are trying it for the first time, this shake is a fun, festive, and delicious treat that everyone will love.
20. Try it out and let me know-how do you like your Shamrock Shakes? Do you stick with the classic vanilla-mint combo, or do you love unique flavors like matcha? Drop a comment and share your favorite shake variations! ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/matcha-vanilla-shamrock-shake-a-creamy-refreshing-twist-on-a-classic/>