



Iced Mango Matcha Latte

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cooking Time: -

1 tsp. (or more) good quality matcha powder (see Notes)

1/3 cup boiling water

1/4 cup (or less) mango simple syrup (see recipe below)

Ice cubes

1/2 cup cold whole milk

1/4 cup heavy whipping cream, whipped or frothed

Matcha powder, to sift/dust on top



Recommended Tool: a chasen (a Japanese Tea Ceremony bamboo whisk)

In a heat-resistant bowl, add the matcha powder and boiling water. With a chasen, gently whisk until all the matcha powder is dissolved and the mixture is frothy. Set aside to cool.

To assemble the latte: Pour the mango simple syrup in a tall glass. Add ice cubes to the top of the glass. Pour the milk over the ice. Slowly pour the cooled matcha mixture over the ice. Gently pour the whipped cream over the matcha mixture. (Pouring the liquids over the ice should help to keep the layers separated.) Sift matcha powder on top to garnish. Serve immediately. Mix before consuming.

Mango Simple Syrup (Serves: about 5 to 7 lattes, Cooking Time: 20 minutes):

1/2 cup water

1/2 cup white granulated sugar

1 1/4 cups diced ripe Haden mango (approx. 1 mango skinned, pitted, and flesh diced)

In a medium saucepan, stir the water and sugar on medium-high heat until all the sugar dissolves. Add the diced mango. Bring to a boil. Lower heat and boil for 15 minutes until thick and syrupy. Take off heat to cool. Press mango mixture through a fine mesh sieve to separate the liquid from the pulp. Place simple syrup in an airtight container and refrigerate until ready to use. Save and refrigerate mango "jam" in a separate container to eat with toast, crackers, etc.

Notes:

- Use a good quality matcha powder. It should be a vibrant green color and have a sweet smell. If your matcha powder is a dull green color, it probably will not taste good. I prefer to use matcha powders that are products of Japan. ITO EN is a good brand that I use often. (Matcha powder and green tea are NOT the same thing. Matcha powder is a fine, velvety powder while green tea is crushed leaves that are usually found in a tea bag.)
- The mango simple syrup flavor dominates this drink, so decrease the amount of simple syrup or increase the amount of matcha powder if you want more of a matcha taste.