

## Frothy Matcha



Level: Easy

Prep Time: 15 minutes

Serves: 2 to 3

Cooking Time: -

### *Matcha froth:*

1 Tbsp. matcha powder

5 tsp. water

$\frac{1}{4}$  cup white granulated sugar

1 Tbsp. meringue powder (see pic below)

$\frac{1}{4}$  cup cold water

### *Other ingredients:*

Milk (about 1 cup or more per serving)

Ice cubes (optional)



In a small bowl, whisk (with a chasen if you have one) the 1 Tbsp. matcha powder and 5 tsp. water (I used room temperature water) until all the clumps of matcha are broken up. Set aside.

Place the  $\frac{1}{4}$  cup sugar in a small bowl. In a medium glass bowl, add the 1 Tbsp. meringue powder,  $\frac{1}{4}$  cup cold water, and 3 Tbsp. + 1 tsp. of the sugar from the small bowl. With a handheld mixer, whip the meringue powder mixture on high speed for 5 minutes. Gradually add the remaining sugar from the small bowl and whip on high speed for 3 more minutes, until the meringue is stiff and dry. Add the matcha powder mixture and whip for another 1 to 2 minutes until all are combined and there are no more white streaks of meringue.



*For 1 serving:* Place 3 ice cubes in a glass. Add 1 cup milk. Spoon frothy matcha mixture on top (see Notes below). Serve immediately. Stir before drinking until the milk and matcha mixture are completely combined.

### Notes:

- If you prefer your frothy matcha hot, omit the ice, and heat the milk to desired temperature. Please note that the froth melts and mixes faster when spooned over hot milk.
- You do not have to spoon all the froth onto 1 serving of milk. Judge the amount by your own personal taste. This recipe makes about 2 to 3 servings of frothy matcha.
- Unused froth can be stored in the refrigerator and re-whipped when ready to serve.