



Iced Strawberry Matcha Latte

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cooking Time: -



- 1 tsp. good quality matcha powder (see Notes)
- 1/3 cup boiling water
- 1/4 cup strawberry 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 strawberry 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 separate.) Sift matcha powder on top to garnish. Serve immediately. Mix before consuming.

Strawberry Simple Syrup (Serves: about 4 lattes, Cooking Time: 20 minutes):

- 1/2 cup water
- 1/2 cup white granulated sugar
- 1 cup sliced fresh strawberries, rinsed and hulled

In a medium saucepan, stir the water and sugar on medium-high heat until all the sugar dissolves. Add the sliced strawberries. Bring to a boil. Boil for 10 minutes until thick and syrupy. With a potato masher, crush the soft strawberries. Take off heat, let cool, and place in an airtight container. Refrigerate for up to 1 week.

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.)