



Blended Brown Sugar Matcha Latte

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cooking Time: -



- $\frac{3}{4}$ cup cold milk (see Notes)
- 1 Tbsp. good quality matcha powder (see Notes)
- 9 to 10 ice cubes
- 2 to 3 Tbsp. brown sugar syrup (see recipe below)

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

In a deep bowl, add the milk and matcha powder. With the chasen, briskly but gently whisk until all the matcha powder is dissolved. Pour the matcha latte into a blender. Add the ice cubes. Blend until ice cubes are finely crushed. In a tall glass, drizzle the inside with the brown sugar syrup. Pour the blended matcha latte into the glass. Serve immediately. Before drinking, mix the brown sugar syrup and matcha latte together.

Brown Sugar Syrup (this recipe will serve approx. 10 to 14 lattes):

- 4 bars Chinese black slab sugar, cut into shavings or very small pieces (see Notes)
- 6 to 8 Tbsp. water

Add the sugar shavings and 6 Tbsp. water to a small saucepan. Cook on low heat, stirring constantly, until all the sugar is dissolved. Add more water, 1 Tbsp. at a time, until you get the consistency you want. Take off heat source and let cool. Strain brown sugar syrup to remove any remaining chunks, then pour in a squeeze bottle for easy drizzling.

Notes:

- Most times I use nonfat milk for my lattes. When I use soymilk, I increase the amount of matcha powder slightly, since soymilk has a stronger taste than cow's milk.
- 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.)
- You can find Chinese black slab sugar in your city's Chinatown district or in some Asian markets. It is unrefined brown sugar, sold in bar form usually in 1 pound packages.

I use a sharp knife to shave the black slab sugar. ----->

