

Iced Matcha Latte

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -



2 to 4 ice cubes

1 to 1½ cups cold milk (see Notes)

3 to 4 tsp. good quality matcha powder (see Notes)

2 to 4 Tbsp. simple syrup, chilled (see recipe below)

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

Place the ice cubes in a tall glass. In a deep bowl, add the milk and matcha powder. With the chasen, briskly but gently whisk until all the matcha powder is dissolved and the mixture is frothy. Add the simple syrup, starting with 2 Tbsp. Gently whisk together. If you want it sweeter, add more simple syrup, increasing 1 Tbsp. at a time. Pour into the tall glass and serve immediately.

Simple Syrup

1 cup water

1 cup white granulated sugar

In a medium saucepan, stir the water and sugar on medium-high heat until all the sugar dissolves. Take off heat, let cool, and place in an airtight container.

Refrigerate for up to 1 week.

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.)