THE MATCHA MERCHANT

HOT MATCHA LATTE

Standard mug or takeaway cup | 300ml (10oz)

INGREDIENT	300ml (10oz) SERVING
Matcha powder	3–4g
Water at 80°C	50ml
Milk of choice	Approx. 220ml
Flavoured syrup (optional)	15ml

METHOD

1. **SIFT MATCHA**
   Measure 3–4g matcha. Sift through a fine strainer into a bowl or jug.
2. **ADD WATER**
   Add 50ml water at 80°C to the sifted matcha.
3. **WHISK**
   Whisk or froth until completely smooth with no lumps.
4. **HEAT MILK**
   Heat approximately 220ml milk until hot and steaming, not boiling.
5. **ADD SYRUP (OPTIONAL)**
   Add 15ml syrup to your mug or takeaway cup.
6. **ADD MATCHA**
   Pour the prepared matcha into your mug or takeaway cup.
7. **POUR MILK**
   Pour the hot milk over the matcha and stir gently to combine.

EQUIPMENT

300ml mug / takeaway cup • Scales • Fine strainer • Bowl / jug
Matcha whisk / frother • Milk heater / steamer

Milk quantity is a starting point: adjust to your mug and desired fill level.