THE MATCHA MERCHANT

ICED MATCHA LATTE

Standard café preparation | Sit-in or takeaway

INGREDIENT	355ml (12oz)	473ml (16oz)
Matcha powder	3g	4g
Water at 80°C	50ml	60ml
Cold milk	150ml	200ml
Flavoured syrup (optional)	15ml	20ml
Ice	To fill cup	To fill cup

METHOD

1. **MILK**
   Pour the measured cold milk into your serving glass or cup.
2. **SYRUP (OPTIONAL)**
   Add syrup to the milk and stir until combined.
3. **ICE**
   Add ice until nearly full, leaving room for the matcha.
4. **SIFT MATCHA**
   Weigh the matcha, then sift through a fine strainer into a bowl or jug to remove clumps.
5. **WATER**
   Add the measured water at 80°C to the sifted matcha.
6. **WHISK**
   Whisk or froth until smooth and free of lumps.
7. **POUR & SERVE**
   Pour matcha over the milk and ice until the drink reaches the top of the glass.

EQUIPMENT

355ml / 473ml cup • Scales • Measuring jug • Bowl • Fine strainer • Matcha whisk / frother