

Matcha Green Tea Latte



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Serves 1

Prep time: 10min

Difficulty: Basic

Category: Hot beverages

This creamy warm drink will make you feel like you're really doing something good for yourself. During summer you can make easily turn this latte into a cold refreshing drink. Mix the Matcha paste with cold instead of hot milk and add some ice. Matcha powder can sometimes sink to the bottom of your cup or glass so make sure you stir your latte every now and then.

Ingredients

1 teaspoon Matcha powder

3 tablespoons hot water

1-2 teaspoon honey

150ml skimmed milk (or soy milk)

pinch of nutmeg, to serve

Directions

Sift Matcha powder into a bowl. Add water and honey, stirring with a whisk until you get a smooth green paste. In a separate pot warm up the milk and froth it using an electric milk whisk. If you have an espresso machine, steam the milk using the machine until hot and frothy. Pour the hot milk over green paste and stir until combined. Pour the latte into your favourite cup or glass and add the froth. Sprinkle with some nutmeg and green tea powder.