

INGREDIENTS

- 2 tsp Matcha Powder
- 9 fl oz Milk
- Ice
- 1 tbsp Sugar
- 3 fl oz Filtered Cold Water
- Whip Cream

Option: ½ tbsp of Kinako Powder

INSTRUCTIONS

1. In a shaker add ice, 3 fl oz cold water, and 2 tsp of Matcha Powder.
2. Shake well.
3. In another glass, add 9 fl oz milk and 1 tbsp of sugar.
*Option: Add ½ tbsp of Kinako Powder (roasted soybean flour) to milk.
4. Mix with frother.
5. Pour green tea (#1) into a serving glass over ice.
6. Gently pour milk mixture (#3) over green tea.
7. Top it off with some whipped cream as an option.



Iced Matcha Latte

 1 serving (16 fl oz)

You can also make a Kinako Matcha Latte by mixing Kinako powder when you add water. Adding Kinako powder (roasted soybean flour) gives a savory toasty flavor.

Product Info.



Shiki Matcha Green Tea Powder, Universal Quality
Net Wt (28g)

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