INGREDIENTS

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

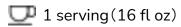
Option: 1/2 tbsp of Kinako Powder

INSTRUCTIONS

- In a shaker add ice, 3 fl oz cold water, and 2 tsp of Matcha Powder.
- 2. Shake well.
- 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.
- Gently pour milk mixture(#3) over green tea.
- Top it off with some whipped cream as an option.



Iced Matcha Latte



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.









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

