

INGREDIENTS

- 2 tsp Matcha Powder
- 3 fl oz Hot Water
- 9 fl oz Milk
- Whip Cream

Option: ½ tbsp of Kinako Powder

INSTRUCTIONS

1. Pour 3 fl oz hot water into a cup.
2. Add 2 tsp of Matcha Powder and mix (recommended to mix with proper **Teaware).
3. Pour green tea into a serving cup, making sure to include froth.
4. Warm up 9 fl oz milk.
*Option: Mix in ½ tbsp of Kinako Powder (roasted soybean flour) to the warmed up milk.
(Recommended to mix with proper **Teaware)
5. Pour milk over green tea.
6. Top it off with some whipped cream as an option.



Matcha Latte

 1 serving (12 fl oz)

You can also make a Kinako Matcha Latte by mixing Kinako powder with milk.

Adding Kinako powder (roasted soybean flour) gives a savory toasty flavor.

**Teaware can be purchased here:

<https://maeda-en.com/collections/teawares-utensils>

Product Info.



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