

Brewing instructions



93 Wythe Ave. Brooklyn, NYC
MatchaBarNYC.com

Traditional whisk method

WHAT YOU'LL NEED

- 1tsp (1½-2grams) MatchaBar matcha green tea powder
- 1 cup boiling or cold water
- The Whisk
Option 1. Electronic aerolatte whisk: originally intended for cold frothing milk this is our tool of choice to make perfect matcha at home.
Option 2. Traditional bamboo whisk: this tool has been used during tea ceremonies for centuries in Japan and is still used across the world.

OPTIONAL

- Sifter: an extra sift helps to create a finer powder. A finer powder makes for a smoother cup of matcha.
- Ground spice: such as cinnamon or vanilla.
- Sweetener: such as honey, agave, sugar or truvia.

HOT MATCHA TEA

1. Scoop or sift (if using a sifter) the matcha powder into your cup.
 2. Add ½ cup of boiling water.
 3. **OPTIONAL** Add ground spice if desired.
 4. Whisk until the matcha powder has fully dissolved and a thin layer of foam forms on top.
 5. Pour another ½ cup of boiling water into your cup and give it a quick stir.
 6. **OPTIONAL** Add a sweetener if that's what you're into.
- DRINK AND ENJOY!**

ICED MATCHA TEA

1. Scoop or sift (if using a sifter) the matcha powder into your cup of choice. If you're headed out for the day, take it to-go in a reusable plastic bottle.
 2. Pour ½ cup of cold water into the cup/bottle.
 3. Whisk until the matcha powder has fully dissolved and a thin layer of foam forms on top.
 4. Add another ½ cup of cold water. You can always double the recipe as needed to fit a bigger cup/bottle.
 5. **OPTIONAL** Add a sweetener if that's what you're into.
- DRINK AND ENJOY!**

No whisk? No fear! Try the "Quick-Fix"

WHAT YOU'LL NEED

- 1tsp (1½-2grams) MatchaBar matcha green tea powder
 - ½ cup cold water
 - Ice cubes
- #### OPTIONAL
- ¼ cup vanilla extract
 - ½ cup milk of your choice

"QUICK-FIX" MATCHA SOLUTION

1. Scoop the matcha powder into a container with a secure lid. We suggest a nalgene-esque plastic reusable bottle but anything with a secure lid will do the trick.
 2. **OPTIONAL** Add a ¼ teaspoon of vanilla extract if desired.
 3. Pour ½ cup of cold water into the container.
 4. Add ice cubes.
 5. Shake vigorously until you see the matcha powder fully dissolve into the water.
 6. **OPTIONAL** Add ½ cup of milk of your choice, shake again briefly, and enjoy!
- DRINK AND ENJOY!**

THE MID-MATCHA SHAKE

When drinking your iced matcha don't hesitate to perform the classic mid-matcha shake if you see the powder begin to settle. As you level-up in the matcha world, obtain proper tools and obey the way of the matcha whisk we promise those clumps will become a distant memory!

