

COCONUT MILK HOJICHA LATTE

Vegan, Gluten-Free
Makes 1 Serving



Organic
Hojicha Powder

YOU'LL NEED:

- $\frac{3}{4}$ teaspoon of Ikeda's organic hojicha powder
- 3 tablespoons hot water
- 1 cup coconut milk
- 1 teaspoon vanilla maple syrup

WHAT TO DO:

1. Place the hojicha powder in a small bowl and whisk in the hot water until the liquid is smooth and frothy.
2. Add the vanilla maple syrup and mix well.
3. For Warm Drinks: Heat the coconut milk until hot to the touch but not boiling.
4. Whisk the milk (either hot or cold) until frothy then add to the hojicha tea mixture.
5. Serve your hojicha latte and enjoy!

Hojicha, a roasted Japanese green tea, is **low in caffeine**. Its versatile, nutty, slightly caramel flavor works well in **hot & cold beverages**, as well as **baked goods**.