



Matcha Milk

Tea



1 servings



10 minutes

INGREDIENTS

Matcha Base

- 1 teaspoon matcha powder
 - (Use ceremonial or high-quality culinary grade for smooth flavor.)
- 2 tablespoons hot water
 - Helps dissolve the matcha fully.
- 2 tablespoons sugar syrup
 - Adjust for more or less sweetness.
- Ice cubes, enough to fill the glass

Milk Layer

- 1 cup cold milk
- Whole milk blends best with matcha.
- Optional: oat milk or almond milk for a dairy-free version.

DIRECTIONS

Step 1: Prepare the Matcha

1. Sift the matcha powder into a bowl to remove lumps.
2. Add 2 tablespoons hot water (not boiling).
3. Whisk vigorously in a zig-zag motion until it becomes smooth and frothy.
4. Add sugar syrup and whisk again to dissolve it completely.
5. Let the mixture sit for 1–2 minutes.

Step 2: Prepare the Milk

6. Fill a tall glass with ice cubes.
7. Pour the cold milk over the ice.
8. Leave some space on top for the matcha layer.

Step 3: Assemble the Drink

9. Slowly pour the matcha mixture over the milk to create a layered effect.
10. Stir gently before drinking if you prefer a balanced flavor.
11. For a stronger taste, add an extra $\frac{1}{2}$ teaspoon of matcha.

Pro Tips

- Never mix matcha with boiling water, it becomes bitter.
- If you want a café-style look, pour matcha slowly over a spoon to help layer it.
- Use vanilla syrup instead of sugar syrup for a smoother taste.
- Shake all ingredients in a shaker for a more blended and creamy drink.