

Matcha Latte

Learn to make creamy, frothy Matcha Latte at home with just 3 ingredients in 10 minutes. Authentic Japanese green tea powder recipe with tips and variations.

| | | | | |
|-------------|----------|-----------|----------|--------|
| 2 | 5 | 7 | 1 | Easy |
| HAZIRLIK DK | PIRME DK | TOPLAM DK | PORSIYON | ZORLUK |

Matcha Latte

Malzemeler

- 2 tsp matcha powder
- 1 cup water
- 1 cup milk
- 1 tsp honey

Yapılışı

- Prepare the matcha base**

Place 2 teaspoons of matcha powder in a small bowl. Add 2-3 tablespoons of hot water (175-185°F/80-85°C) and whisk vigorously with a bamboo whisk or small wire whisk in a zigzag motion for 30-45 seconds until the mixture becomes smooth and frothy with no lumps.
- Heat and froth the milk**

Pour 1 cup of milk into a small saucepan and heat over medium heat for 2-3 minutes until steaming and small bubbles form around the edges (do not boil). Remove from heat and whisk vigorously for 30 seconds until foamy, or use a milk frother according to manufacturer's instructions.
- Combine and sweeten**

Pour the whisked matcha mixture into your serving cup. Add the hot frothed milk, pouring slowly to maintain the foam. Stir in 1 teaspoon of honey until dissolved.
- Serve immediately while hot, spooning any remaining foam on top for presentation.**

İpuçları

Always sift matcha powder before use to prevent lumps and ensure smooth texture in your latte.

Use water heated to 175-185°F (80-85°C) - boiling water will make matcha bitter and destroy its delicate flavor compounds.

Whisk matcha in a zigzag or 'W' pattern rather than circular motions to create the best froth and prevent lumps.

Store opened matcha powder in an airtight container in the refrigerator and use within 2-3 months for optimal flavor and color.

Start with less matcha powder (1 teaspoon) if you're new to the flavor, then gradually increase to your preference.

For the best foam, use whole milk or barista-style plant milk, which have higher protein content for better frothing.

Create a smooth paste with a small amount of hot water first, then gradually add more liquid to prevent clumping.

If you don't have a bamboo whisk, an electric milk frother or small whisk works well for creating the signature frothy texture.