LIGHT & SWEET

Matcha Oat Latte

PREP	COOK	SERVES
5 min	3 min	1 large cup

Vegan Vegetarian

Whisked matcha with warm oat milk and a touch of maple syrup. Vegan, grassy and smooth.

Ingredients

- 1 tsp matcha powder (ceremonial or good-quality latte grade)
- 60 ml hot water (about 80°C, not boiling)
- 200 ml oat milk
- 1 to 2 tsp maple syrup

Method

1. Sift the matcha through a small sieve into a cup or bowl.
2. Add the hot water and whisk with a small whisk in a zigzag motion until smooth and frothy, with no lumps.
3. Heat the oat milk until steaming and froth it.
4. Stir the maple syrup into the matcha, pour in the warm milk, and serve.

Cook's tip

Never use boiling water on matcha. It turns bitter. Water that has cooled for a minute after boiling is right.