Iced vanilla matcha latte

Freshly whisked matcha meets chilled vanilla-infused milk. A gentle sweetness and green tea finish, without a bottled vanilla syrup.

Reference photograph; not a tested TSARA dish.



Iced green tea latte
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YIELD	PREP / HEAT	ALLOW TOTAL
2 iced drinks	10 min / 5 min heating	About 1 h 35 min

INGREDIENTS / 1x BATCH

- ☐ **400 ml** whole milk
- ☐ **1** whole vanilla pod
- ☐ **20 g** caster sugar, or adjust to taste
- ☐ **4 g** unsweetened matcha powder
- ☐ **80 ml** water at about 75-80°C
- ☐ **200 g** ice cubes, divided between the glasses

Equipment
Small saucepan, fine sieve, matcha whisk or small hand whisk, jug and 2 large glasses.

Allergens
Milk. If using a plant drink, check its own allergen declaration.

Rest / chill
20 min infusion + about 1 h chilling

METHOD

01. Infuse the vanilla milk. Split the pod and scrape the seeds. Warm the milk, sugar, seeds and pod until steaming. Remove from the heat, cover and infuse for 20 minutes. Remove the empty pod and strain if you prefer.

02. Chill the milk. Place the jug in a cold-water or ice bath to cool quickly, then refrigerate until cold, about 1 hour. Refrigerate within 2 hours of heating. Start the matcha only when the milk is chilled.

03. Whisk the matcha. Sift the matcha into a bowl. Add the warm water in two additions, whisking briskly until smooth. Avoid boiling water, which can give a harsher result.

04. Build the drinks. Divide the ice and cold vanilla milk between two glasses. Pour the whisked matcha over the milk. Stir gently before drinking. Serve immediately; the layers naturally mix and settle over time.

A useful detail. Matcha settles naturally. Whisk it just before serving and keep the sweetened vanilla milk separate until you build each drink.

VANILLA FOR THIS RECIPE?

Scan to prepare your vanilla enquiry.
Worldwide enquiries - delivery and terms confirmed in writing.

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