

Recipe: Matcha Latte (serves 2)

Ingredients:

- 350ml plain unsweetened almond milk
- 60gm of white chocolate (about 8 squares)
- 2 tsp Matcha powder (plus extra for garnish)
- 120ml hot water (around 80 degrees)
- Equipment Needed: Electric hand whisk or stick mixer

Method:

1. Heat the milk and chocolate in a saucepan over medium heat, stirring constantly, until the mixture simmers and becomes creamy. Remove from the heat and set aside.
2. Whisk the Matcha powder and hot water in a medium bowl to form a thin paste. Add the hot milk and chocolate mixture and whisk briskly until foamy. Pour into cups and garnish with a pinch of Matcha powder....and enjoy!

