

strawberry matcha latte

with homemade strawberry syrup

Ingredients

Strawberry Syrup

- 1 c fresh strawberries, chopped
- ¼ c cane sugar
- ¼ c water
- 1 tsp lemon juice (optional)
- ½ tsp madeleine syrup
(or vanilla extract)

Strawberry Cold Foam

- ¼ c strawberry syrup
- ¼ c non-dairy milk

Matcha Latte

- 2 tsp matcha powder
- ¼ c hot water, not boiling
- 1 c non-dairy milk of choice



Instructions

1. Make Strawberry Syrup: Add the strawberries, sugar, and water to a small saucepan. Simmer over medium-low heat for about 5-8 minutes, until the strawberries are soft and the liquid becomes syrupy. Remove from heat, stir in the lemon juice. Let cool completely.

2. Make Matcha: Add matcha powder to a bowl, slowly pouring in water. Gently whisk to combine.

3. Make Strawberry Cold Foam: Add strawberry syrup to a cup or mug and pour in non-dairy milk. Whisk until frothed and fluffy.

4. Assemble Drink: Add strawberry syrup to the bottom of a cup, followed by ice and non-dairy milk. Pour in matcha and top with cold foam.

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