

PREP: 5
COOK:
SERVES: 1

Iced Strawberry Matcha Latte

Refreshing and vibrant, this Iced Strawberry Matcha Latte blends the goodness of matcha with the natural sweetness of Queen's Sugar Free Strawberry Sundae topping. Layered over ice and creamy milk, it's a guilt-free pick-me-up that's as aesthetically pleasing as it is delicious.

Ingredients

1/4 cup cold water

1 tsp ceremonial grade matcha powder

1 1/2 tbsp Queen Sugar Free Strawberry Sundae Flavoured Topping

Ice

1/2 to 1cup milk (or nut milk) of choice

Method

STEP 1

In a small bowl combine the water and matcha and whisk using a side to side motion, with a matcha whisk or small balloon whisk, until the matcha is incorporated and a foamy layer forms on top.

STEP 2

Add the strawberry syrup to the bottom of a tall glass and turn the glass so it coats the bottom 1/4. Fill the glass half full with ice and top with milk of choice then top with the matcha mixture and serve.

Why not take a photo and share your version with us.
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