

Matcha Green Tea Latte

Learn to make creamy homemade matcha green tea latte in just 10 minutes. Simple 3-ingredient recipe with authentic Japanese flavors and perfect foam.

2 min

PREP

5 min

COOK

7 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Matcha Green Tea Latte

Ingredients

- 2 tsp matcha powder
- 1 cup water
- 1 tsp honey
- 1 cup coconut milk

Instructions

- 1 Prepare the matcha paste**

Sift 2 tsp matcha powder into a wide bowl to remove any lumps. Heat water to 79-85°C (175-185°F) in a small saucepan or kettle, about 2-3 minutes.
- 2 Add 2-3 tablespoons of the hot water to the matcha powder. Whisk vigorously in rapid zigzag motions using a bamboo whisk or small regular whisk for 30-60 seconds until the mixture becomes smooth and bright green with a light foam on top.**
- 3 Heat and froth the milk**

Pour 1 cup milk into a milk frother or small saucepan. Heat to 65-71°C (150-160°F), about 2-3 minutes, stirring occasionally to prevent scorching.
- 4 Froth the hot milk using a milk frother, French press, or whisk until it becomes creamy and has a thick foam layer, about 30 seconds.**
- 5 Assemble the latte**

Pour the whisked matcha paste into your serving cup. Slowly add the steamed milk while holding back the foam with a spoon, leaving room at the top.
- 6 Spoon the milk foam on top of the latte. Add 1 tsp honey and stir gently to combine. Serve immediately while hot.**

Tips

Use ceremonial grade matcha powder for the smoothest flavor and most vibrant color in your latte.

Sift matcha powder before whisking to prevent clumps and ensure a silky smooth texture.

Heat water to 175-185°F (80-85°C) - use a thermometer for accuracy or let boiled water cool for 2-3 minutes.

Whisk matcha and water in a zigzag motion, not circular, to create the perfect foam without air bubbles.

Warm your serving cup with hot water before adding the matcha mixture to maintain optimal temperature.

Steam milk to 150-160°F for the best texture - too hot will scorch the milk and affect flavor.

Add sweetener gradually and taste as you go - matcha's natural umami flavor may require less sweetener than expected.

Clean your whisk immediately after use with warm water only - soap can damage the delicate bamboo tines.