Traditional Whisked Matcha (Adapted from a Twinings Matcha Bag)

From the teas.co.uk wiki

You can get a surprisingly good bowl of matcha out of a Twinings Matcha pyramid bag if you treat it the Japanese way rather than steeping it like ordinary tea. Snip the bag open, tip the contents (matcha powder mixed with green tea leaves) into a warmed ceramic bowl, add 70ml of water at 80 degrees and whisk it fast with a bamboo whisk for about thirty seconds until the surface holds a fine foam. The powder in the bag rewards the whisk, and the leaves settle to the bottom and strain through the foam as you drink. It is a home adaptation of the chawan-and-chasen method, not the full ceremony, but it gets you close to a proper thin matcha (usucha).

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Traditional Whisked Matcha (Adapted from a Twinings Matcha Bag) recipe. Canonical: https://teas.co.uk/recipes/matcha/traditional-whisked-matcha-adapted-from-a-twinings-matcha-bag/*

A few things make the difference: warm the bowl first with hot water or the foam collapses on contact; use water at 80 degrees, not boiling, since matcha turns bitter above that; and use a real bamboo whisk (a chasen, about 15 pounds from a Japanese kitchen shop) because a small kitchen whisk will not aerate it the same way. Whisk in a brisk W or M motion across the surface rather than stirring in circles, and serve in the bowl itself with a small Japanese sweet such as mochi or dorayaki on the side.

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