Iced Matcha Latte (Cafe Standard with Vanilla Oat Milk)

From the teas.co.uk wiki

An iced matcha latte is the bright jade drink every high-street chain sells, and it is easy to build properly at home from a Twinings Matcha pyramid bag. Whisk the bag in 80ml of 80-degree water for thirty seconds to raise a foam, then pour it over a tall glass of cubed ice and cold vanilla oat milk with a thin drizzle of maple syrup. Vanilla oat milk is the one to use rather than plain: the vanilla bridges the matcha and the milk, where plain oat can read watery against the green tea. The caffeine sits around 30mg, so it is a morning to early-afternoon drink.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Matcha Latte (Cafe Standard with Vanilla Oat Milk) recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-matcha-latte-cafe-standard-with-vanilla-oat-milk/*

Whisk the matcha hot for the foam, in a small jug rather than the cold glass, and keep the water at 80 degrees since matcha turns bitter above that. Build it in layers for the classic look: maple syrup across the base, ice, the vanilla oat milk poured down the side, then the foamy matcha floated over the back of a spoon so it sits jade on white. Give it a stir before you drink. A tall thick glass holds the temperature better than the plastic cups the chains use.

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