

## How to Whisk Traditional Matcha

From the Teas.co.uk wiki

Matcha is a different ritual from any other tea: instead of steeping leaves, you whisk the whole powdered leaf into the water and drink the lot. A few things separate a smooth bowl from a lumpy, bitter one. Sift the powder first so it does not clump, use water cooled to around 75C rather than boiling, and whisk briskly in a zig-zag until a fine, creamy froth forms on top. It takes a minute and is oddly satisfying to do.

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Whisk Traditional Matcha recipe. Canonical: <https://teas.co.uk/recipes/matcha/how-to-whisk-traditional-matcha/>*

### Earn rewards on Teas.co.uk

Earn loyalty points on every order. Free to join.

**+100 pts**

**Create your free account**

Welcome bonus + earn on every order.



**100 pts = 1 tree**

**Plant a tree in Scotland**

Pledge points to our reforestation partner.

