How to Whisk Traditional Matcha

From the teas.co.uk wiki

Matcha works differently 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. 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/*

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