

Dairy-Free Matcha Latte

From the Teas.co.uk wiki

The matcha latte is the one tea latte everyone already knows, and for good reason: because matcha is whole powdered leaf rather than a steeped bag, it has the body to stand up to milk instead of disappearing into it. The trick is to whisk the powder into a smooth paste with a splash of hot water first, so you never get lumps, then build the milk on top. Oat milk is the one to use, keeping it plant-based while adding a gentle sweetness that suits the grassy matcha.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Dairy-Free Matcha Latte recipe. Canonical: <https://teas.co.uk/recipes/matcha/dairy-free-matcha-latte/>*

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