How to make matcha without a whisk

From the teas.co.uk wiki

You do not need a bamboo whisk to drink good matcha. A jam jar, a battery milk frother or even a fork will get the powder smooth. What a chasen gives you is the thick, even foam of a traditional bowl; everything else is about breaking up lumps, and there are several ways to do that.

Two rules matter more than the tool:

- **Sift the powder.** Matcha clumps in the tin. A small sieve or tea strainer takes ten seconds and prevents most problems.
- **Don't use boiling water.** Around 70 to 80°C is right. Boiling water makes matcha bitter and flat.

Method 1: the jar (the easiest, and best for iced)

1. Sift 1 to 2g of matcha (about ½ to 1 teaspoon) into a clean jar with a tight lid.
2. Add 60ml of cool or lukewarm water.
3. Screw the lid on and shake hard for 20 to 30 seconds.
4. Pour into your cup and top up with hot water, or cold water and ice, or milk for an iced latte.

Safety point: never shake hot liquid in a sealed jar or bottle. Steam builds pressure and can force the lid off; bottle makers warn against it explicitly. BlenderBottle usage guidance Shake cold, then add the hot water in the cup.

Method 2: an electric milk frother

A cheap hand-held frother is the closest thing to a chasen for foam.

1. Sift 1 to 2g matcha into a tall mug.
2. Add a splash of 80°C water and mix to a paste.
3. Add another 60 to 70ml water and froth for 15 to 20 seconds, moving the whisk up and down, not around in circles.

Rinse the head straight away, or the matcha dries on it.

Method 3: a fork or small whisk

It works, it just takes longer and gives less foam.

1. Sift the matcha into a wide bowl or a mug.

2. Add 2 teaspoons of 80°C water and work it into a smooth paste with the back of a spoon first. This is the step that removes the lumps.
3. Add the rest of the water and whisk briskly with a fork in a zig-zag for 30 seconds.

The paste trick is the whole secret

Whatever tool you use, make a paste before you add the full amount of water. Powder plus a little liquid can be pressed smooth against the side of the cup; powder dropped into a full mug clumps and floats. Do that and even a teaspoon produces a drinkable cup.

A matcha kit that travels

Matcha is a good travel tea because it needs no infuser and no strainer, and the cold-shake method works without a kettle:

- A small jar or shaker bottle with a leak-proof lid.
- Matcha in its sealed tin, or pre-measured 2g portions in small bags.
- A teaspoon and a small sieve, if you have room.

Loyd Matcha Japanese Green Tea Powder comes in a 40g tin, enough for roughly 20 to 30 drinks at 1.5 to 2g each. If you would rather not carry powder at all, Twinings Matcha tea bags brew like ordinary tea, a different drink from whisked matcha, but no kit at all.

Flying? Dry powder goes in hand luggage as a food, though powders can attract extra screening, so keep it in its labelled tin. See can you take teabags on a plane.

Common questions

Is the foam important?
Only for the traditional style. Foam softens the texture and looks good; it does not change the strength of the tea.

Can I use a blender or a cocktail shaker?
Yes, for cold matcha. Both are versions of the jar method. Do not put hot liquid in a sealed shaker.

Why is my matcha lumpy and bitter?
Lumps mean unsifted powder or no paste stage. Bitterness usually means water that was too hot, or too much powder for the volume.

How much powder per cup?
Start with 1 to 2g in 60 to 70ml of water for a traditional-style cup, or the same amount topped up with milk for a latte. Follow the tin if it differs.

Do I still need a chasen?
Not to make good matcha. If you enjoy the whisking, our how to whisk matcha guide covers the technique, and matcha: powder vs tea bags vs ready to drink explains the formats.

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