



Gingerbread-Flavored Matcha Latte

🕒 10–20 Min   

Preparation

- 1 To make the latte: Strain the matcha through a fine sieve, mix with water and stir well.
- 2 Warm the milk in a pan and stir in the vanilla sugar, Gingerbread seasoning mix and matcha.
- 3 To make the topping: Use a hand blender to beat the whipping cream with ground cinnamon and bourbon vanilla sugar until the mixture forms stiff peaks.
- 4 Pour the matcha latte into glasses and top with the whipping cream. Drizzle with the honey and sprinkle with matcha, cinnamon and pistachios and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the matcha latte

- 1 tsp. Matcha
- 50 ml Water, warm
- 400 ml Any type of milk
- 1 tbsp. ♦ Grandmother's Gingerbread Seasoning Mix
- 1 tsp. ♦ Bourbon Vanilla Sugar

For the topping

- 100 ml Whipping cream
- 2 tsp. Honey
- 1 tsp. ♦ Bourbon Vanilla Sugar
- Tsp. ♦ Cinnamon, Ground
- Cinnamon, ground/pistachios, chopped/matcha, to garnish

