

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

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.