



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

