



Iced Honey Matcha Latte

with a Mountain Mist Twist

Earthy ceremonial matcha meets creamy milk and pure Australian honey in this refreshing café favourite. Smooth, naturally energising and beautifully balanced, it's the perfect drink for slow mornings, warm afternoons or whenever you need a quiet moment to recharge.

SERVES 4 | PREP 5 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Drink

- 2 tsp ceremonial matcha powder
- 60 ml hot water (not boiling)
- 250 ml cold milk of choice
- 1 tbsp Mountain Mist Wildflower Honey
- Ice cubes

Garnish

- Fresh mint sprig (optional)

To Serve

- Extra drizzle of Mountain Mist Wildflower Honey

METHOD

1. Add the matcha powder to a small bowl and pour over the hot water.
2. Whisk vigorously with a bamboo whisk or small whisk until smooth and frothy.
3. Stir the slightly warmed Mountain Mist Wildflower Honey into the bottom of a tall serving glass.
4. Fill the glass with ice cubes.
5. Pour in the cold milk.
6. Slowly pour the whisked matcha over the milk to create beautiful layered colours.
7. Finish with a light drizzle of slightly warmed Mountain Mist Wildflower Honey and garnish with fresh mint if desired.

MOUNTAIN MIST TIP

For the smoothest flavour, always whisk the matcha completely before pouring it over the milk. The honey naturally softens matcha's earthy notes while adding delicate floral sweetness. Sip slowly.

Gather around the table.