

CEREMONIAL MATCHA RECIPES

1- Pure Ceremonial Matcha Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water (75–80°C)
- 180 ml warm milk

Instructions

1. Sift matcha into a bowl.
2. Add hot water and whisk until smooth and frothy.
3. Warm and lightly froth the milk.
4. Pour milk over the matcha base.
5. Serve immediately.

2- Stone-Ground Ceremonial Iced Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml cold water
- 200 ml cold milk
- Ice

Instructions

1. Sift matcha into a shaker or glass.
2. Add cold water and whisk or shake until fully dissolved.
3. Fill a glass with ice.
4. Pour matcha over ice, then add milk.
5. Stir gently.



CEREMONIAL MATCHA RECIPES

3- Ceremonial Vanilla Silk Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml milk
- ½ tsp vanilla extract

Instructions

1. Whisk matcha with hot water until smooth.
2. Heat milk with vanilla.
3. Froth and pour over the matcha base.
4. Serve warm.

4- Ceremonial Honey Ritual Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml milk
- 1 tsp honey

Instructions

1. Prepare matcha with hot water.
2. Warm milk and dissolve honey into it.
3. Froth and pour over matcha.
4. Stir gently before drinking.



CEREMONIAL MATCHA RECIPES

5- Ceremonial Coconut Velvet Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml coconut milk

Instructions

1. Whisk matcha until smooth.
2. Heat coconut milk until silky.
3. Froth lightly and combine with matcha.
4. Serve warm.

6- Ceremonial Maple Ritual Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml milk
- 1 tsp maple syrup

Instructions

1. Prepare matcha with hot water.
2. Warm milk and mix in maple syrup.
3. Froth and pour over matcha.
4. Enjoy immediately.



CEREMONIAL MATCHA RECIPES

7- Ceremonial Rose Essence Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml milk
- ¼ tsp rose water

Instructions

1. Whisk matcha until smooth.
2. Heat milk with rose water.
3. Froth and pour over matcha.
4. Optional: garnish with dried rose petals.

8- Ceremonial Pistachio Cream Latte

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml pistachio milk

Instructions

1. Prepare matcha with hot water.
2. Warm pistachio milk.
3. Froth and combine with matcha.
4. Serve warm.



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9- Ceremonial Jasmine Matcha

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml jasmine-infused milk

Instructions

1. Whisk matcha until smooth.
2. Heat jasmine-infused milk.
3. Froth and pour over matcha.
4. Serve immediately.

10- Ceremonial Ginger Warmth

Ingredients

- 1 tsp ceremonial matcha
- 60 ml hot water
- 180 ml milk
- 1-2 slices fresh ginger or ¼ tsp ginger syrup

Instructions

1. Prepare matcha with hot water.
2. Heat milk with ginger.
3. Strain, froth, and pour over matcha.
4. Stir gently.

