



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 1 | ©1

Chai Latte Matcha

Ingrediënten

- 300 ml almond milk, coconut milk or milk
- 2 cm fresh ginger or a pinch of ground ginger
- 1 cinnamon stick or a pinch of cinnamon powder
- 5 bruised cardamom seeds or a pinch of cardamom powder
- 5 crushed peppercorns or a turn of the pepper mill
- 5 cloves or a pinch of cloves powder
- 3 teaspoons Gula Java Matcha
- 1 star anise (optional)
- black tea (you can also use a tea bag with chai spices - for example Pukka tea)
- 1 extra spoon Gula Java coconutblossom sugar Brut or a pinch of vanilla powder (optional)

Extra info

Recept geschikt voor:

2 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

5 minuten

Totale bereiding:

5 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van chai latte matcha

Bereiding

Put the milk, matcha and all the spices in a pan. Bring the milk to boil, remove the pan from the heat and let everything withdraw. Pour the Chai Matcha latte through a strainer and then pour it in two glasses.

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)
- [Vegan](#)