



# SIMPLE ICED MATCHA LATTE

## INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 3 tsp matcha green tea powder
- 4 oz hot water
- 1 teaspoon honey, or sweeten to taste
- $\frac{3}{4}$  cup almond milk (or milk of choice)

## DIRECTIONS

1. For water that is practically free from impurities, fill a tea kettle with Brilliance Gourmet Ice cubes.
2. Place over medium-high heat and bring to a boil. Let sit for a moment or two.
3. Sift matcha powder into a small bowl, eliminating all the clumps.
4. Add hot water and vigorously swish the matcha side-to-side, creating bubbles, until matcha powder has completely dissolved – about 30 seconds.
5. Pour matcha in a tall glass over Brilliance Gourmet Ice cubes.
6. Add almond milk – or milk of choice.
7. Sweeten to taste with a little honey.
8. Take your time to enjoy a smooth pick-me-up. The crystal-clear Brilliance Gourmet Ice cubes are denser and melt slower than refrigerator ice. So, bottoms up; the true matcha taste doesn't get watered down.

**Scotsman**  
The Ideal Ice®