



PREP: 5 COOK: SERVES:1

# Iced Strawberry Matcha Latte

Refreshing and vibrant, this Iced Strawberry Matcha Latte blends earthy matcha with the sweet lift of Queen's sugar-free strawberry topping. Layered over ice and creamy milk, it's a gorgeous, guilt-free pick-me-up that's as beautiful as it is delicious.

## **Ingredients**

1/4 cup cold water

1 tsp ceremonial grade matcha powder

1 1/2 tbsp Queen Sugar Free Strawberry Sundae Flavoured Topping

lce

1/2 to 1 cup milk (or nut milk) of choice

### Method

#### STEP 1

In a small bowl combine the water and matcha and whisk using a side to side motion, with a matcha whisk or small balloon whisk, until the matcha is incorporated and a foamy layer forms on top.

#### STEP 2

Add the strawberry syrup to the bottom of a tall glass and turn the glass so it coats the bottom 1/4. Fill the glass half full with ice and top with milk of choice then top with the matcha mixture and serve.

Why not take a photo and share your version with us. Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.