

How to make Matcha



Use a small **sifter** to sift 2g (or 2 chashaku scoops) of matcha powder into your bowl.

Heat water to about **175°F** (80°C). This is slightly cooler than boiling, as boiling water can make the matcha bitter.



Pour a **small amount of room temp water** into the bowl & matcha. Stir into a
paste. Then add **40-60ml of hot water**into the matcha paste & whisk.

Using a flexible matcha **chasen that has been soaked in water**, whisk the matcha and water mixture in a "W" or "Z" motion until it becomes a smooth



Drink the matcha directly from the bowl or pour it into a cup.