TAYLOR & COLLEDGE

Iced Strawberry Vanilla Matcha Latte



Preparation: 15 mins
Portions: 1 Portions

Ingredients

Strawberry layer

70 g Strawberries
10 ml Cold Water
tsp Lemon Juice

Milk mixture

150 ml Milk chilled

Matcha mix

2 tbsp Matcha Powder
50 ml Hot Water hot
1 tsp Taylor & Colledge Vanilla Bean Extract

Preparation

1. In a blender, combine the fresh strawberries with the water (1 Tablespoon) and the lemon juice to create a smooth strawberry purée. Set this aside for later use in the recipe.
2. In a small bowl, whisk the matcha powder with the hot water until fully dissolved and smooth—no lumps should remain. Stir in the Taylor & Colledge Vanilla Bean Extract and mix thoroughly.
3. Fill a glass with ice cubes, then slowly pour the strawberry purée over the ice. Carefully pour the chilled milk over the back of a spoon to gently layer it on top, keeping the layers beautifully distinct.
4. Gently pour the vanilla matcha mixture over the strawberry and milk layers. Stir gently before drinking and enjoy this vibrant, refreshing blend—perfect for a sunny day.