

Matcha Rose Latte

1 oz white tea rose syrup
1 tsp **Rishi Barista Matcha**, sifted
see below filtered water at 180°F
10 oz white tea rose milk

Hot

Add matcha to a 12-ounce cup.
Cover with syrup and 1 ounce hot water; whisk until frothy.
Top with steamed white tea rose milk.

Iced

Add syrup and milk to a 16-ounce cup filled with ice*.
Whisk matcha with 2 ounces hot water until frothy.
Top with prepared matcha.

**Elevated technique: combine milk and syrup in a cocktail shaker filled 25% with ice. Shake to chill & foam. Strain into a 16-ounce cup filled with ice. Top with prepared matcha as directed.*

WHITE TEA ROSE SYRUP

9 g **Rishi White Tea Rose Mélange** tea blend, divided
4 oz filtered water at 185°F
9 oz sugar

Infuse 8 grams tea in hot water for 4 minutes.
Decant fully into a small saucepan. Heat on low until temperature returns to 185°F. Add remaining 8 grams of tea; turn off heat and cover; infuse 4 minutes.
Add sugar; stir continuously until all sugar is dissolved; strain.

WHITE TEA ROSE MILK

9 g **Rishi White Tea Rose Mélange** tea blend
4 oz filtered water at 185°F
20 oz whole milk

Combine tea blend and hot water in a 32-ounce jar; infuse for 1 minute & add milk. Secure tightly and shake to combine. Refrigerate 4-6 hours. Strain fully.
Use for hot or cold drinks.

