

# Blue Moon Milk Tea

- 1 oz jasmine syrup
- 6 oz blue milk
- 1 tsp **Rishi Barista Matcha**, sifted
- 2 oz filtered water at 180°F

Add syrup and milk to a 16-ounce glass filled with ice; stir.  
Prepare matcha: incorporate matcha with water using traditional whisking or shaken technique. Pour over blue milk.

---

## BLUE MILK

- 2 tsp **Rishi Butterfly Pea Flower Powder**
- 3 oz filtered water, room temperature
- 32 oz whole milk\*

Shake powder with water until fully combined. Stir into milk.  
(Adjust powder dosage to achieve desired hue.)

\*recommended dairy alternative: unsweetened coconut milk

---

## JASMINE SYRUP

- 10 g **Rishi Jasmine or Moonlight Jasmine** green tea, divided
- 10 oz filtered water at 180°F
- 12 oz sugar

Infuse 5 grams tea in hot water for 3 minutes; strain fully into a small saucepan over medium-low heat. When infusion temperature returns to 180°F, turn off heat and stir in remaining 5 grams tea; cover. Infuse for 3 minutes; strain fully. Combine infusion with sugar; stir until dissolved.

