

Traditional Style Matcha

Natsume



Chasen



Chawan

Chashaku



Style

Although the traditional Matcha style has its origins in the elaborate Japanese tea ceremony, a simplified presentation creates a memorable experience for the tea drinker.

Teaware Needed

Traditional Matcha bowl (Chawan), tea scoop (Chashaku), bamboo whisk (Chasen), tea caddy (Natsume)

Preparation

3 scoops of Matcha with 8 ounces of filtered water at 160 F. Use whisk with a fast, sideways motion, press on tea powder gently and bring to a froth.

Flavor Profile

Sweet, creamy, buttery with rich oceanic taste.

