

Iced Matcha Dalgona Latte



Discover an original vegan version of the popular Dalgona coffee: the Iced Matcha Dalgona Latte. Prepared with aquafaba, the liquid from canned chickpeas, it offers a foamy texture similar to egg whites. Once you try it, you'll be hooked!

Preparation 5 min

Cooking 0 min

Servings 1

Nutrition Facts (per serving)

Calories 65

Fat 1

Carbohydrates 13

Fibre 1

Protein 2

Sodium 5

Ingredients

- 60 ml (¼ cup) aquafaba (liquid from canned chickpeas)
- 10 ml (2 tsp) sugar
- 10 ml (2 tsp) pure matcha powder
- A few ice cubes
- 125 ml (½ cup) unsweetened vanilla non-dairy beverage (soy, oat, almond, etc.)

Garnish (Optional)

- Ground or stick cinnamon
- Matcha powder

Preparation

1. In a bowl, whisk the aquafaba with an electric hand mixer until it thickens.
2. While continuing to mix, add the sugar and matcha powder. Keep beating until you achieve the desired consistency.
3. Fill a glass with ice cubes, then add the milk. Pour the matcha mixture over it.
4. Add your choice of garnish, then enjoy it cold.



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