

Lemon Matcha Latte

from Ganjier Alex - WhatTheDamnHealth.com

Ingredients

- 1 can full fat coconut milk - no guar gum
- 1 tablespoon matcha
- 1/2 teaspoon vanilla
- 2 tablespoons maple syrup - more or less if desired
- 1/4 teaspoon guar guma
- 1/2 teaspoon sunflower lecithin
- Lemon peel grated
- Infused hash oil/coconut/butter at your preferred dosing

Instructions

- Heat coconut milk until liquid and bring to a simmer - it's fine if it separates
- Take the desire dose of hash oil (or whatever your using) and mix directly into the coconut milk and let simmer for 15-20 minutes, stirring occasionally.
- Remove from heat and add the remaining ingredients (or add all ingredients into a blender) and hand mix until homogenized.
- Grate with lemon zest and serve.

Notes

Original recipe said serves 2-4, my experience suggests 2 servings, dose accordingly.

This would be lovely infused with CBD.