



MATCHA WITH UBE SOFT WHIP

Purple and green are a great color combination, so why not use that in your daily beverage lineup! That classic matcha earthiness meets the gentle sweetness of ube for this latte that you won't want to miss. Prepare your traditional matcha latte and customize however you prefer. Then, take your Soft Whip and mix in some ube concentrate. Add some purple food coloring if you're feeling wild and top the matcha with ube soft whip for a creamy, earthy, unforgettable sip!

Yield: 1 Matcha

INGREDIENTS

- 2.5 oz **RICH'S** Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#09229)
- 2 oz Coconut milk
- 12 oz Prepared Matcha Tea
- 1 oz Sweetened condensed milk
- 4 Drop Ube Concentrate
- Crushed Ice

DIRECTIONS

- 1 Fill a 16-ounce glass or cup three quarters of the way full of ice.
- 2 Combine the coconut milk and the condensed milk. Pour over cup of ice.
- 3 Add 12 ounces of the prepared Matcha tea.
- 4 Place soft whip and 3-4 drops of ube concentrate into a blender. Blend well. Purple food coloring can be added for appearance.

- 5 Top drink with Ube cold foam. Garnish with a small amount of Matcha powder. Serve.



CHEF NOTES

Matcha can be substituted with espresso.
