

MATCHA DALGONA

Ingredients

- 4 egg whites
- 2 teaspoons lemon juice
- 3 tablespoons sugar
- 1 tablespoon matcha
- milk (dairy, almond, oat - your choice)



Instructions

Separate the egg whites into a stainless steel or glass bowl. Wait 30 minutes to allow the egg whites to reach room temperature.

Add lemon juice and beat the egg whites with a mixer on high speed. Stop when the mix starts to get more foamy and look soapy.

Continue to beat the mixture while adding a tablespoon of sugar, one at a time.

Sift the matcha through the sieve.

Beat the mixture just a tad longer until glossy stiff peaks form. Don't over-beat!

Add ice and milk to the glass then top with matcha fluff!