

JANUARY 19

CHANTAL
Est. 1971
CRAFTED KITCHENWARE

Coastal Cream

MATCHA WITH COCONUT MILK AND SEA SALT

*Island-inspired and
luxuriously light.*

INGREDIENTS:

- 1 tsp matcha powder
- $\frac{1}{4}$ cup (60 ml) hot water (heated to about 175°F / 80°C)
- $\frac{3}{4}$ cup (180 ml) coconut milk
- A tiny pinch of sea salt
- Optional: 1 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Whisk matcha powder with hot water until smooth. Heat and froth coconut milk, then stir in sea salt. Pour over matcha and combine gently. Sweeten if desired.

PAIR WITH:

Coconut macaroons for a chewy tropical bite —or— salted caramel chocolates for a rich, indulgent contrast.

