

How to make Dalgona Matcha extremely delicious and simple

For those who like green tea or Japanese cuisine, the Dalgona Matcha is the 'extreme' choice. The unique flavor of this drink will surely delight you.

Korean Dalgona Cafe with super-sparkling appearance, rich taste and simple implementation is the HOT name on social networks recently. However, for those who like green tea or Japanese cuisine, Dalgona Matcha (Matcha sponges) is the 'extreme' choice.

The unique flavor of this drink will surely delight you. Here is how to make Dalgona Matcha extremely delicious and simple, please refer.

Ingredients for making Dalgona Matcha (Sponge Matcha)

1. Matcha powder: 1 teaspoon.
2. Egg whites: 1.
3. White sugar: 32g.
4. Boiling water: 62ml
5. Fresh milk.
6. Ice.



How to make Dalgona Matcha

Step 1: Put matcha powder into the bowl. Add a little hot water and stir to make a thick matcha mixture.

Step 2: Put the egg white into the bowl and beat with a whisk to form a fluffy cream mixture.



Step 3: Put sugar and water in a small pot, put on the stove. Stir until sugar is dissolved and bubbles form off.



Step 4: Pour the sugar water just boiled into the sponge egg. Keep using the whisk to beat the mixture.

Step 5: Add matcha solution to the above cream mixture. Keep using the whisk to beat until the mixture is uniform in color and fluffy.



Step 6: Put fresh milk and ice cubes in a cup. Add the matcha mixture, a porous egg white on top.



So you've finished a cup of Dalgona Matcha, find a relaxing place to sit and enjoy the sweet green tea flavor and the greasiness from milk.

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