

MATCHA ANYWHERE

WITH HOLAGLEE MAGIC SET :)



Porcelain matcha bowl*
(5.4"*2.9" 500ml)



Bamboo whisk



Porcelain whisk stand*
(6.4"*2.8")



Stainless steel sifter
(walnut-wood handle)



Bamboo scoop



Leather travel handbag
(8.7"*5.5"*5.5")



Velvet cloth bags
(multi-sizes)



Cotton tea cloth



Pure water
disposable wipe



Blank Thank You card
with envelope

Protect matcha set
dur. travel

**Only these are microwave oven & dishwasher friendly*

ANY QUESTION/FEEDBACK?



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FLIP!

Matcha Ritual

one



- Bring yourself into the present moment and focus your awareness on the tools before you: **water heated to ~180°F/80°C, matcha, whisking bowl, sifter, spoon, whisk, and whisk stand.**

two



- Remove the small plastic cylinder off your bamboo whisk. Soak the whisk in ~140°F/60°C water for 90s before every usage as it helps to soften up the bristles and also improve the elasticity of the bamboo whisk.

three



- Using bamboo scoop, place 1-2 scoop (1-2 tsp) of matcha into your sifter, over the whisking bowl. Use the scoop to push the matcha thru sifter. Add 2 ounces of ~180°F/80°C water into the whisking bowl atop the sifted powder.

four



- With your bamboo whisk, begin briskly whisking the matcha and water mixture. Move the whisk in a "W" or "M" formation to create froth. Continue whisking until the matcha is thoroughly mixed into the water and no clumps remain. At this point, there should be a nice froth created on top.

five



- Pour your matcha into a drinking vessel filled with 6 ounces of ~180°F/80°C water or your choice of warm or cold milk. Now, sip soundly and enjoy.

six



- After making matcha, clean matcha whisk simply by immersing it in clean water (<5min, no soap/dishwashers) for a few sec and rinse. After cleaning, place the whisk on a bamboo whisk holder and leave it to dry (this will also help to maintain its original shape). You can also gently pat it dry with a clean cloth.