



TENZO

BARISTA TRAINING GUIDE

How to make Matcha



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This training guide will teach you everything you need to know about making matcha for your customers.

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THE TENZO SHOT

A Tenzo shot is the key to making all matcha drinks. You can think of a Tenzo Shot like a shot of espresso.

THE GREEN RATIO

1 tsp Tenzo + 2 oz water



1 tsp



2 oz



A bamboo whisk or shaker bottle are the two best ways to make a Tenzo Shot.

HOW TO WHISK



Follow these steps to prepare a Tenzo Shot with a Whisk



1

Combine 2 oz water
with 1 tsp Tenzo in a
round bottom bowl



2

Whisk Tenzo with
a rapid “M/W”
motion



3

Once a frothy layer forms
and no clumps remain,
your shot is complete!

BATCHING TENZO SHOTS

Speed up your matcha making process with a Tenzo Shaker to batch multiple Tenzo Shots in advance



Fill with water to 20 oz line.
+
Add 10 tsp of Matcha.

+



Shake vigorously.
NO clumps left.

=



Measure out individual
Tenzo Shots with a 2 oz shot,
ready to make any Tenzo drink.

Pre-batched matcha shots must be made fresh daily, but can be kept in bottle for up to 6 hours. As many as 10 Matcha shots or as little as 2 Matcha Shots can be batched with the shaker bottle. Just follow the green ratio.



COLD MATCHA DRINKS

VS



HOT MATCHA DRINKS

Iced Matcha

Use either cold or room temp water for Tenzo Shot

Pour Tenzo Shot on top of ice or milk

Hot Matcha

Hot drinks require a hot Tenzo shot or room temp in shaker

Pour Tenzo shot first, then steamed milk on top



TENZO TEA

HOT TENZO



Tenzo Shot



Hot Water



Serve!



ICED TENZO



Ice



Water



Tenzo Shot



Serve!



TENZO LATTE

HOT LATTE



Tenzo Shot



Steamed Milk



Serve!



ICED LATTE



Ice



Milk



Tenzo Shot



Serve!

TENZO GREEN EYE™



HOT GREEN EYE



Espresso Shot



Steamed Milk



Tenzo Shot



Serve!



ICED GREEN EYE



Ice



Espresso



Milk



Tenzo Shot



Serve!

HOW NOT TO MAKE A MATCHA



General tips for not messing up Tenzo drinks:

- Never use a metal whisk
- Never use a spoon or fork
- Never wait for the matcha to dissolve
- Never use boiling water
(boiling water will burn matcha)
- Always stick to the green ratio
- Always mix Tenzo Shot completely
- Shot should be frothy with no clumps



WHAT IS MATCHA?

Matcha is powdered Green tea

Unlike regular green tea, matcha contains 72mg of caffeine per 1 tsp. Since matcha is mixed directly with water, it contains more antioxidants, vitamins and minerals than just normal green tea.



Shade Grown

Hand Picked

Stone Ground

Tenzo Matcha



WHO ARE WE?

Tenzo Tea is a matcha company based in Santa Monica, CA. We're sharing better energy with the world while giving back to end the global water crisis with every bag sold.



GET IN TOUCH WITH THE TEAM:



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**Already have an account? Place an order
at bulk.tenzotea.co**



WE'D LOVE TO SEE YOUR TENZO CREATIONS.



Tag Tenzo on Instagram
for a chance to be featured!