

## **MATCHA LATTE ART BATTLE**

### **rules**

The ESTA Matcha Latte Art Battle is a competition created to highlight the possibilities of attractive dairy- and plant-based teas in a fast coffee-environment. It is highlighting free pouring skills, while not forgetting the quality and taste of the total experience. The Matcha whisking skills of the barista play a crucial part to achieve a well-balanced taste of Matcha Latte. Competitors can come to the ESTA Stand during the show opening hours to practice and get some tips on whisking Matcha.

#### **Battle**

During the Battle two competitors will compete at the same time on either side of a two-group espresso machine with a steam-wand on either side.

The competitors have a maximum of 4 minutes in which to (weigh, sieve and) whisk the matcha, steam the sponsored milk/plant-based drink, create their best Matcha Latte Art and present their drink to the judges.

Competitors can start when the MC gives the start sign and time ends as soon as both drinks are in front of the judges.

As soon as the assessment of all judges is finished the MC will ask the judges to point to their favourite drink on the count of three.

The competitor who created the drink with most votes moves on to the next round.

#### **Judges**

The ESTA Matcha Latte Art Battle will be judged by a panel of 3 judges.

Two judges who will assess the Latte Art and one judge who assesses the taste of the two drinks as soon as the Latte Art judges are done.

#### **Use of matcha and milk/plant-based drink**

Only the sponsored Matcha and milk/plant-based drink are allowed in the battle.

#### **Use of equipment/tools/cups**

Competitors must use the machine provided for steaming the milk/plant-based drink.

It is also mandatory to use the sponsored cups for presenting the Matcha Latte.

Although it is recommended to bring your own, the matcha tools provided for the competitors are: Matcha bowl (chawan), Bamboo whisk (chasen), Bamboo spoon (chashaku), Matcha sieve. Competitors are not allowed to place anything on the judges table beside what they need to prepare the drinks.

Competitors are required to bring their own steaming pitchers and if necessary a scale.