

Recipe from I Will Not Eat Oysters

# DIRTY MATCHA LATTE OVERNIGHT OATS & WITH BRULEE BANANA

MAKES 1 SERVING WITH EXTRA VANILLA BEAN SIMPLE SYRUP

## THE THINGS

### VANILLA BEAN SIMPLE SYRUP

½ cup sugar  
¼ cup boiling water  
2 tsp vanilla bean paste or 1 vanilla bean  
½ tsp vanilla extract

### MATCHA OVERNIGHT OATS

1 tbsp matcha powder  
2 tbsp (or more) vanilla bean simple syrup  
1 (1.35 oz) espresso  
1 cup 2% milk or milk alternative  
1 cup quick cooking oats

½ - 1 banana, cut in half lengthwise  
sugar  
toasted almonds  
toasted cashews  
Maldon salt

## THE WAY

FOR THE VANILLA BEAN SIMPLE SYRUP: In a heat-proof bowl or measuring cup, combine the sugar and boiling water. Stir until all the sugar has dissolved. Allow to sit and cool until the mixture is completely clear. Stir in the vanilla bean paste and vanilla extract. If you're using a vanilla bean, scrap out the inside and add it to the syrup along with the scraped shell.

FOR THE OATS: Place the matcha powder, vanilla bean syrup, and espresso in serving bowl. Whisk until combined. Gradually add in the milk while whisking to combine evenly. Add the oats and stir. Cover and refrigerate overnight.

Top the banana with sugar and brulée it with a kitchen torch. You can also place the banana under a pre-heated broiler for a minute or two. Give the oats a good stir and lay the banana on top. Garnish with toasted almonds, toasted cashews, and a sprinkle of Maldon salt. Enjoy!

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