

#PD0028

蛋糕奶蓋(飲料)

中文食譜



	蛋糕奶蓋粉	鮮奶	鮮奶油	糖漿
1~2 杯	50g	60cc	100g	20cc
10~20 杯	500g	600cc	1000g	200cc

SOP

Step1-於奶泡杯中加入冰水 (或鮮奶) 和鮮奶油，再倒入 PD0028 蛋糕奶蓋粉，稍微攪拌

Step2-使用專用奶泡器以中低速攪拌 90 秒起泡

Step3-即可鋪蓋於冷飲上或冷藏備用

美味更升級：

1. 將蛋糕奶蓋倒入杯中時，微傾斜旋轉，讓蛋糕奶蓋沾滿杯壁
2. 將冰塊加入杯中，約八分滿。
3. 緩慢加入奶茶即可享用。



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MILK TEA
FACTORY

#PD0028

Cake Powder

English Recipe



	Powder(PD0028)	Ice water/milk	Fresh cream	Sugar Syrup
(1-2 drinks)	50g	60cc	100g	20cc
(10-20 drinks)	500g	600cc	1000g	200cc

SOP

Step1 - Pouring 60c.c. ice water (or milk) and 100 g fresh creams to the milk froth cup then add Cake Powder (PD0028), 20cc Sugar Syrup and stir slightly

Step2 - Use a milk frother machine to stir at medium to low speed for 90 seconds to foam

Step3 - It can be covered on cold drinks or refrigerated for later use

Delicious more :

1. When pouring the cake cream into the cup, slightly tilt and rotate to make the cake cream cover the cup wall
2. Add ice to the cup, about eighth full
3. Slowly add milk tea and enjoy.



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