

MATCHA LATTE (COLD)

RECIPE



種類	粉末克數	熱水	冰水	牛奶	砂糖
特級黑糖奶精粉(CM0004)	100g	200cc			
原味奶蓋粉 (PD0009)	100g			400cc	
海鹽奶蓋粉 (PD0010)	100g			400cc	
起士奶蓋粉 (PD0011)	100g			400cc	
漸層粉 (PD0015)	100g		800g		
愛玉果凍粉 (PD0013)	100g	1200cc			100g

種類	粉末量	熱水	奶精	果糖	砂糖
三合一抹茶粉 (PD0002)	3匙	200cc	1匙	1盎司	
三合一可可粉 (PD0004)	3匙	200cc	1匙	1盎司	
香草粉 (PD0017)	3匙	200cc	1匙	1盎司	
椰子粉 (PD0023)	3匙	200cc	1匙	1盎司	

特級黑糖奶精粉(CM0004):

作法: 100G 的粉與 200c.c. 熱水至 700c.c. 雪克杯, 加冰滿杯搖至降溫。

原味、海鹽、起司奶蓋粉(PD0009、PD0010、PD0011):

作法: 100 克的粉與 400c.c. 冰水(或牛奶), 一同倒入奶蓋機中。使用 中速打 1.5~2 分鐘

漸層粉 (PD0015):

作法: 以 8-10 倍的水沖泡攪拌均勻後即可使用。

愛玉果凍粉 (PD0013):

作法: 100 克粉與 100 克砂糖與 1200 C.C 水, 用小火煮至冒泡。隔水加冰冷卻凝固。

三合一抹茶、三合一可可、香草、椰子粉 (PD0002、PD0004、PD0017、PD0023):

作法: 3 匙粉與 1 匙奶精與 1 盎司果糖, 與 200c.c. 熱水至 500c.c. 雪克杯, 攪拌均勻後加冰滿杯搖至降溫, 即可享用。



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Product	Powder	Hot water	water	milk	sugar
Premium Non-dairy Creamer (Brown Sugar) (CM0004)	100g	200cc			
Original Flavored Crema Powder (PD0009)	100g			400cc	
Sea Salt Flavored Crema Powder (PD0010)	100g			400cc	
Cheese Flavored Crema Powder (PD0011)	100g			400cc	
Gradient Color Beerage Powder (PD0015)	100g		800g		
Aiyu Jelly Powder (PD0013)	100g	1200cc			100g

Product	Powder	Hot water	Creamer	fructose
Matcha Flavored Powder (PD0002)	3 spoons	200cc	1 spoons	1 once
Cocoa Flavored Powder (PD0004)	3 spoons	200cc	1 spoons	1 once
Vanilla Flavored Powder (PD0017)	3 spoons	200cc	1 spoons	1 once
Coconut flavored powder (PD0023)	3 spoons	200cc	1 spoons	1 once

Premium Non-dairy Creamer (Brown Sugar) (CM0004):

Method: Adding the 100g Powder and 200c.c. hot water together in the 700c.c. shack cup stir well, then full ice in the cup and shack until cool down.

Original, Sea Salt, Cheese Flavored Crema Powder(PD0009・PD0010・PD0011):

Method: Pouring the 100g Powder and 400c.c. milk into the Milk cap machine, and using the 1.5~2minutes at medium speed

Aiyu jelly powder (PD0013):

Method: Pouring the 100g Powder, 100g sugar and 1200cc water, boiling with low fire until bubble, then cool down separately by ice water and solidification.

Matcha, Cocoa, Vanilla, Coconut Flavored Powder (PD0002・PD0004・PD0017・PD0023)

Method: Pouring the 3 spoons powder, 1 spoons Creamer, 1 once fructose c.c. and 200c.c. hot water into the 500c.c. shack cap stir well, then full ice in the cup and shack until cool down.