

# 燒仙草

中文食譜



| 仙草原汁(CN0004) | 水      | 濃縮糖漿(SW0005) | 木薯粉(SE0005) | 水(備用) |
|--------------|--------|--------------|-------------|-------|
| 2000ml       | 8000ml | 1320ml       | 100g        | 400ml |
| 1000ml       | 4000ml | 600ml        | 50g         | 200ml |

Step1 將 50g 木薯粉與 200ml 水混合以備使用

Step2 用大火將 4000ml 的水與 1000ml 仙草原汁煮沸後，轉至中火

Step3 倒入調和好的木薯粉水，攪拌至成糊狀，再倒入 600ml 的濃縮糖漿

Step4 直至完全攪和均勻

Step5 加入湯汁至喜歡的配料之中，美味的燒仙草完成

注意：倒入木薯粉水與糖漿時，請從邊緣緩慢倒入



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<https://milkteafactory.com>

# Hot Grass Jelly

## English Recipe



| Grass Jelly<br>Liquid(CN0004) | Water  | Raw Sugar<br>Syrup(SW0005) | Tapioca<br>Powder(SE0005) | Water |
|-------------------------------|--------|----------------------------|---------------------------|-------|
| 2000ml                        | 8000ml | 1320ml                     | 100g                      | 400ml |
| 1000ml                        | 4000ml | 660ml                      | 50g                       | 200ml |

Step1 - Stir the Tapioca Powder (50g) with Drinking Water (200ml) and place it aside

Step2 - Heat up the mixture of Water (4000ml) and Grass Jelly (1000ml) until boiling

Step3 - Turn down the heat to medium level, and pour the liquid made in Step1 into the pot and stir it until it gets mushy then add the Sugar Syrup (600ml)

Step4 – Blend it until everything is completely mixed

Step5 – Add your preferred toppings into the sweet soup. Your handmade Hot Grass Jelly is done!

Note: When adding Tapioca Water and Sugar, please pour it slowly from the edges of the container!



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# 仙草凍

中文食譜



| 仙草原汁(CN0004) | 水      | 濃縮糖漿(SW0005) | 木薯粉(SE0005) | 水(備用) |
|--------------|--------|--------------|-------------|-------|
| 2000ml       | 8000ml | 1200ml       | 120g        | 400ml |
| 1000ml       | 4000ml | 600ml        | 60g         | 200ml |

Step1 將 60g 木薯粉與 200ml 水混合以備使用

Step2 用大火將 4000ml 的水與 1000ml 仙草原汁混合煮沸後，轉至中火

Step3 倒入調和好的木薯粉水，攪拌至成糊狀，再倒入 600ml 的濃縮糖漿

Step4 直至完全攪和均勻，冷卻後，放入冰箱 16 小時，即可成型

Step5 美味的仙草冰完成

注意：倒入木薯粉水與糖漿時，請從邊緣緩慢倒入



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# Grass Jelly

## English Recipe



| Grass Jelly<br>Liquid(CN0004) | Water  | Raw Sugar<br>Syrup(SW0005) | Tapioca<br>Powder(SE0005) | Water |
|-------------------------------|--------|----------------------------|---------------------------|-------|
| 2000ml                        | 8000ml | 1200ml                     | 120g                      | 400ml |
| 1000ml                        | 4000ml | 600ml                      | 60g                       | 200ml |

Step1 - Stir the Tapioca Powder (60g) with Drinking Water (200ml) and place it aside

Step2 - Heat up the mixture of Water (4000ml) and Grass Jelly (1000ml) until boiling

Step3 - Turn down the heat to medium level, and pour the liquid made in Step1 into the pot and stir it until it gets mushy then add the Sugar Syrup (600ml)

Step4 – Blend it until everything is completely mixed. Let the mixture cool down and refrigerate it until the texture becomes jelly-like.

Step5 – Enjoy the delicious homemade Grass Jelly!

Note: When adding Tapioca Water and Sugar, please pour it slowly from the edges of the container!



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