

#TE0043

玫瑰蜜桃果茶

中文食譜



玫瑰蜜桃果香熱茶

- (1) 取出一個茶包，沖入 300CC 熱開水，浸泡 3-5 分鐘後
- (2) 加入適當的蜂蜜和果糖，攪拌均勻即可享用

玫瑰蜜桃果香冰茶

- (1) 取出一個茶包，沖入 250CC 熱開水，浸泡 3-5 分鐘後
- (2) 加入適當的蜂蜜和果糖，加入 500 克冰塊，攪拌均勻即可享用

蜜桃玫瑰綠茶

玫瑰蜜桃果茶(茶包) 1 個

綠茶 150 ml

果糖 20 ml

冰塊 150 g

乾燥玫瑰花 (裝飾用)

- (1) 取玫瑰蜜桃果茶包沖入 150 毫升熱水
- (2) 加入 5ml 果糖，攪拌均勻
- (3) 杯中放入 150g 冰塊，再依序倒入綠茶與玫瑰蜜桃果茶
- (4) 乾燥玫瑰花裝飾並享用它

備註：綠茶可參考 TE0010 的茶湯食譜

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Rose Peach Fruit Tea

English Recipe



Rose Peach Fruit Hot Fruit Tea

- (1) Take a Rose Peach Fruit Tea Bag (TE0043), pour it into 300cc of hot water, and soak for 3-5 minutes.
- (2) Add appropriate honey and fructose (SW0001), stir well and enjoy.

Rose Peach Ice Fruit Tea

- (1) Take a Rose Peach Fruit Tea Bag (TE0043), pour it into 300cc of hot water, and soak for 3-5 minutes.
- (2) Add appropriate honey and fructose (SW0001), add 500 grams of ice cubes, stir well and enjoy.

Rose & Peach Fruit Green Tea

- Rose Peach Fruit Tea Bag (TE0041)
- Green Tea 150ml
- Fructose (SW0001) 10ml
- Ice cubes 150g
- Dried roses (for decoration)

Step1 : Take a Rose Peach Fruit Tea Bag (TE0043), pour it into 150cc of hot water and soak for 3-5 minutes

Step2 : Add 10ml fructose (SW0001) and stir evenly

Step3 : Put 150 g Ice Cubes at the bottom of the cup, and pour the green tea first and then the Rose Peach Fruit Tea (TE0043)

Step4 : Put on dry rose for decoration and enjoy your drink !

Notice : Green tea can refer to the brewing recipe of TE0010