

#TE0044

# 夏威夷果茶

中文食譜



## 夏威夷果香熱茶

- (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

## 夏威夷果香冰茶

- (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

## 夏日鮮橙果茶

夏威夷果茶(茶包) 1 個

新鮮柳橙汁 100 ml

果糖 10 ml

冰塊 150 g

柳丁切片 (裝飾用)

- (1) 取夏威夷果茶茶包，沖入 100 毫升熱水，靜置 5 分鐘後取出茶包
- (2) 加入 10ml 果糖、150g 冰塊攪拌均勻
- (3) 加入 100ml 柳橙汁
- (4) 放上柳切切片裝飾

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# Hawaiian Fruit Tea

English Recipe



## Hawaiian Hot Fruit Tea

- (1) Take a Hawaiian tea bag (TE0044), pour it into 300cc of hot water, and soak for 3-5 minutes.
- (2) Add appropriate honey and fructose (SW0001) , stir well and enjoy.

## Hawaiian Iced Fruit Tea

- (1) Take a Hawaiian tea bag (TE0044), 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.

## Summer Orange Fruit Tea

- Hawaiian Fruit Tea Bag (TE0044)
- Fresh orange juice 100 ml
- Fructose (SW0001) 10 ml
- Ice cubes 150g
- Orange slices (for decoration)

Step1 : Take the Hawaiian fruit tea bag (TE0044), pour it into 100 ml of hot water, let it stand for 5 minutes and then take out the tea bag

Step2 : Add 10ml fructose (SW0001) and 150g ice cubes and stir evenly

Step3 : Add 100ml orange juice

Step4 : Put on Orange slices for decoration and enjoy your drink