

#TE0042

芙香蘋果果茶

中文食譜



芙香蘋果熱茶

- (1) 取出一個芙香蘋果茶包(TE0042) · 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

芙香蘋果冰茶

- (1) 取出一個芙香蘋果茶包(TE0042) · 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

芙香蘋果 QQ 茶

芙香蘋果果茶(茶包) (TE0042)1 個

果凍球(BO0005) 50ml

果糖 15 ml

冰塊 150 g

- (1) 取蘋果果茶茶包(TE0042) · 沖入 100 毫升熱水 · 靜置 5 分鐘後取出茶包
- (2) 加入 15 ml 果糖 · 150g 冰塊攪拌均勻
- (3) 加入 50 ml 果凍球(BO0005) · 即可享用它！



更多資訊請上官網

<https://milkteafactory.com>

#TE0042

Apple & Hibiscus Tea

English Recipe



Apple & Hibiscus Hot Fruit Tea

- (1) Take a Apple & Hibiscus Tea Bag (TE0042), pour it into 300cc of hot water, and soak for 3-5 minutes.
- (2) Add appropriate honey and fructose (SW0001) , stir well and enjoy.

Apple & Hibiscus Ice Fruit Tea

- (1) Take a Apple & Hibiscus Tea Bag (TE0042), 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.

Apple & Hibiscus Fruit Agar Jelly Tea

- Apple & Hibiscus Tea Bag (TE0042)
- Agar Jelly Ball (BO0005)50g
- Fructose (SW0001) 15 ml
- Ice cubes 150g

Step1 : Take a Apple & Hibiscus Tea Bag(TE0042), pour it into 100cc of hot water, and soak for 5 minutes.

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

Step3 : Add 50g Agar jelly ball (BO0005) and enjoy it !



更多資訊請上官網

<https://milkteafactory.com>