小叶同学



广州润茗餐饮管理有限公司

Guangzhou Runming Catering Management Co., Ltd



抹茶/焙茶应用方案SOP

Matcha/Hojicha Application Solution SOP



抹茶/焙茶应用

Applications of Matcha / Hojicha



饮品

Beverages



甜品

Desserts



烘焙

Baking

抹茶奶盖
Matcha Milk Cap



所需物料：

10g抹茶粉、饮用水100ml、冰牛奶100ml

冰水100ml、奶盖粉100g

Required Materials:

10g matcha powder, 100ml drinking water
100ml chilled milk、100ml ice water、100g milk cap powder

操作步骤：

冰沙机先加10g抹茶粉+饮用水100ml搅拌1分钟

放在冰箱冷藏后备用。用搅拌桶+冰牛奶100ml

冰水100ml+搅拌好的抹茶汤+100g奶盖粉

搅拌到顺滑粘稠状态即可

Operational Steps:

Add 10g matcha powder and 100ml drinking water into a blender
blend for 1 minute.Refrigerate the mixture until needed
In a mixing bowl, combine:

- 100ml chilled milk
- 100ml ice water
- The prepared matcha soup
- 100g milk cap powder, Stir until smooth and creamy.

抹茶汤

Matcha Soup

所需物料：

抹茶粉50g、常温水950ml

Required Materials:

- Matcha powder: 50g
- Room temperature water: 950ml

操作步骤：

搅拌机加入常温水，再加入抹茶粉搅拌7分钟后

把泡沫刮掉，倒入容器中放入冰箱备用（搅拌速度4档）

Operational Steps:

Add room temperature water to the blender, then add matcha powder and blend for 7 minutes. Scrape off the foam pour into a container and refrigerate for later use (blending speed: level 4).



莓莓抹茶
Strawberry Matcha



所需物料：

抹茶汤：100ml、糖浆：30ml

牛奶：120ml、奶浆：40g、冰块：130g

草莓酱：50g、草莓肉：30g

操作步骤：

雪克杯先加牛奶，奶浆，糖浆搅拌均匀

成品杯中加草莓压烂

加草莓酱搅拌均匀刮壁，再加冰块

然后倒入雪克杯里搅拌好的牛奶

最后再倒抹茶汤即可

Required Materials:

- Matcha soup: 100ml
- Fructose: 30ml、Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Ice cubes: 130g
- Strawberry jam: 50g
- Diced strawberries: 30g

Operational Steps:

First add milk, non-dairy creamer milk soup, fructose into shaker stir until well combined.
Serving cup: add strawberries and press into pulp, add strawberry jam stir until combined and scrape the sides , then add ice cubes pour in the milk mixture from the shaker
Finally, gently pour matcha soup to finish

将草莓、牛奶和抹茶结合，可能带来草莓的酸甜口感
牛奶的丝滑口感以及抹茶的独特茶香

Combining strawberries, milk, and matcha may result in the sweet-tangy flavor of strawberries the silky smooth texture of milk,and the distinctive tea aroma of matcha.

芒芒抹茶
Mango Matcha



所需物料：

抹茶汤：100ml、糖浆：30ml

牛奶：120ml、奶浆：40g、冰块：130g

罐头芒果酱：50g

操作步骤：

雪克杯先加牛奶，奶浆，糖浆搅拌均匀

成品杯中加芒果泥搅拌均匀刮壁

再加冰块,然后倒入雪克杯里

搅拌好的牛奶最后再倒抹茶汤即可

Required Materials:

- Matcha soup: 100ml
- Fructose: 30ml、Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Ice cubes: 130g
- Pure Mango Puree: 50g

Operational Steps:

First add milk non-dairy creamer milk soup, fructose,milk into shaker stir until well combined

Serving cup: add pure mango puree stir until incorporated and scrape the sides, add ice cubes, then pour in the mixture from the shaker. Finally, gently pour matcha soup to finish

将芒果、牛奶和抹茶结合，可能带来芒果的香甜
牛奶的丝滑以及抹茶的独特茶香

Combining mango, milk, and matcha, may yield the sweet fruity notes of mango, the silky smoothness of milk,and matcha's distinctive tea aroma.

茉莉抹茶
Jasmine Matcha



所需物料：

茉莉抹茶汤：100ml、糖浆：40ml

牛奶：120ml、奶浆：40g

冰块：150g

操作步骤：

成品杯中加入牛奶，奶浆，糖浆

冰块搅拌均匀

最后再加茉莉抹茶汤即可

Required Materials:

- Jasmine matcha soup: 100ml
- Fructose: 40ml
- Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Ice cubes: 150g

Operational Steps:

Serving cup: add milk, non-dairy creamer milk soup, fructose, and ice cubes stir until fully combined
Finally, gently top with jasmine matcha soup to finish

茶与牛奶的醇厚基底上，浮动着茉莉的清新香气
口感丝滑，茶韵悠长

On the creamy foundation of tea and milkfloats the fresh aroma of jasmine,
with a silky-smooth texture and lingering tea notes.

抹茶黑糖珍珠
Matcha Brown Sugar Pearl Milk Tea



所需物料：

抹茶汤：100ml、黑糖浆：35g

牛奶：120ml、奶浆：40g

冰块：120g、珍珠：1勺

操作步骤：

雪克杯先加牛奶，奶浆

黑糖浆搅拌均匀，成品杯中

加20g黑糖酱刮壁，再加冰块

然后倒入雪克杯里搅拌好的牛奶

最后再倒抹茶汤即可

Required Materials:

- Matcha soup: 100ml
- Brown sugar syrup: 35g
- Non-dairy creamer milk soup: 40g
- Ice cubes: 120g、Milk: 120ml
- Tapioca pearls: 1 scoop

Operational Steps:

Add milk, non-dairy creamer milk soup 15g brown sugar syrup into shaker and stir well

Coat serving cup with 20g brown sugar syrup, add ice cubes

Pour in shaken milk to serving cup

Top with matcha soup to finish

将黑糖珍珠、牛奶和抹茶结合，可能带来珍珠的弹韧口感黑糖的焦糖风味以及抹茶的独特茶香

Combining brown sugar boba, milk, and matcha may reveal the chewy resilience of pearls,caramelized notes of brown sugar,and matcha's distinctive tea aroma.

布蕾抹茶
Brûlée Matcha



所需物料：

抹茶汤：100ml、糖浆：40ml

牛奶：120ml、奶浆：40g

冰块：120g、布蕾酱：适量

操作步骤：

成品杯中先加入冰块

然后容器中加入牛奶,奶浆和糖浆

搅拌倒入成品杯中，再到入抹茶汤

最后再上布蕾酱和撒上二砂糖

喷烧即可

Required Materials:

- Matcha soup: 100ml
- Fructose: 40ml
- Non-dairy creamer milk soup: 40g
- Ice cubes: 120g、Milk: 120ml
- Brûlée sauce: as needed

Operational Steps:

Serving Cup:Add ice cubes
Shaker: Combine milk, non-dairy creamer milk soup, fructose and stir well ,then pour into serving cup
Pour matcha soup into serving cup
Add brûlée sauce, sprinkle brown sugar torch until caramelized

将布蕾、牛奶和抹茶结合，可能带来布蕾的焦糖酥脆与蛋奶绵密、牛奶的丝滑口感以及抹茶的独特茶香

Combining brûlée, milk, and matcha reveals the caramelized crispness and custardy silkiness of brûlée,the velvety cascade of milk,and matcha's signature tea essence.

奶盖抹茶
Matcha Milk Cap



所需物料：

抹茶汤：100ml、糖浆：40ml

牛奶：120ml、奶浆：40g、冰块：120g

奶盖：适量

Required Materials:

- Matcha soup: 100ml
- Fructose: 40ml、Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Ice cubes: 120g
- Milk cap: as needed

操作步骤：

成品杯中先加入冰块，

容器中加入牛奶,奶浆和糖浆搅拌

倒入成品杯中，再到入抹茶汤

最后再上奶盖即可

Operational Steps:

Serving cup: first add ice cubes
Shaker: pour milk, non-dairy creamer milk soup,fructose and stir well,then pour into serving cup
Pouring matcha soup into serving cup
Finally, top with milk cap

奶盖、牛奶和抹茶结合，可能带来奶盖的咸甜奶香与轻盈绵密牛奶的丝滑口感以及抹茶的独特茶香

Combining milk cap, milk, and matcha unveils the salted creaminess and cloud-like velvet of the foam,the silken glide of milk,and matcha's distinctive tea signature.

抹茶香芒冰沙
Matcha Mango Smoothie



所需物料：

抹茶粉：6g、糖浆：40ml

冰块：350g、牛奶：20ml

热水：50ml、芒果泥：50g

Required Materials:

- Matcha powder: 6g
- Fructose: 40ml
- Ice cubes: 350g
- Milk: 20ml
- Hot water: 50ml
- Pure mango puree: 50g

操作步骤：

成品杯中先加入芒果泥挂壁

冰沙壶加冰块，抹茶，糖浆，热水

搅拌均匀倒入成品杯中即可

Operational Steps:

Serving cup: first coat walls with mango puree

Blender: add ice cubes,matcha fructose ,hot water blend until smooth pour into serving cup

芒果、冰沙和抹茶结合，可能带来芒果的热带香甜
冰沙的沁凉颗粒感以及抹茶的独特茶香

Combining mango, smoothie, and matcha delivers tropical sweetness of mango, crystalline chill of crushed ice,and matcha's signature tea essence.

厚椰乳抹茶
Thick Coconut Milk Matcha



所需物料：

抹茶汤：100ml、厚椰乳：150ml

糖浆：25ml、冰块：180g

奶油：打顶、椰蓉脆：适量

Required Materials:

- Matcha soup: 100ml
- Thick coconut milk: 150ml
- Fructose: 25ml
- Ice cubes: 180g
- Whipped cream: Topping
- Coconut crisp: As needed

操作步骤：

成品杯中加入椰乳，糖浆

冰块搅拌均匀，最后再加抹茶汤

打上奶油和撒上椰蓉脆即可

Operational Steps:

Serving cup: add thick coconut milk, milk, fructose , ice cubes and stir well

Pouring into matcha soup

Top with whipped cream, sprinkle with coconut crisp

厚椰乳、牛奶和抹茶结合，可能带来厚椰乳的浓郁椰香醇厚口感、牛奶的丝滑口感以及抹茶的独特茶香

This creation marries the richness of coconut cream with the smoothness of milk and the distinctive aroma of matcha

三倍厚抹茶
Triple-Thick Matcha



所需物料：

抹茶汤：100ml、抹茶麻薯：60g

抹茶冻：60g、生牛乳：80g

糖浆：25ml、冰块：150g

抹茶奶盖：适量

Required Materials:

- Matcha soup: 100ml
- Matcha mochi: 60g
- Matcha jelly: 60g
- Fresh milk: 80g
- Fructose: 25ml
- Ice cubes: 150g
- Matcha milk cap: As needed

操作步骤：

杯中先加入麻薯挂壁

加抹茶冻和冰块

雪克壶加牛乳

糖浆搅拌均匀倒入杯中

再倒入抹茶汤，加上奶盖

撒上抹茶粉即可

Operational Steps:

Serving cup: coat the cup with mochi
add matcha jelly and ice
Shaker: add milk, fructose and stir well
pour into serving cup
Pour matcha soup into the serving cup
add milk cap, sprinkle matcha powder

抹茶、牛奶和淡奶油结合，可能带来抹茶的极致浓醇
微涩茶韵、牛奶的丝滑口感以及淡奶油的绵密乳香

Experience layers of flavor: the intense depth of matcha with its slight bitterness
smoothed by silky milk and enriched by the creamy fragrance of whipped cream.

奥利奥珍珠抹茶（液体款）

Oreo Tapioca Pearls Matcha (Liquid Version)



所需物料：

抹茶粉：6g、直饮水：120ml

牛奶：180ml、奶浆：40g

糖浆：40ml 、蛋糕酱：20g

珍珠：1勺、奥利奥：10g

冰块：200g

操作步骤：

杯中加入蛋糕酱挂壁

加奥利奥碎和珍珠

雪克杯加抹茶汤，牛奶，糖浆

冰块摇动均匀倒入杯中即可

Required Materials:

- Matcha powder: 6g
- Drinking water: 120ml
- Milk: 180ml
- Non-dairy creamer milk soup: 40g
- Fructose: 40ml
- Cake powder sauce: 20g
- Tapioca pearls: 1 scoop
- Oreo: 10g
- Ice cubes: 200g

Operational Steps:

Serving cup: coat the cup walls with cake sauce , then add crushed Oreo and tapioca pearls

Shaker: combine matcha soup ,milk fructose, ice cubes shake well and pour into the serving cup to serve

奥利奥碎、黑糖珍珠和抹茶结合，可能带来奥利奥的酥脆颗粒与巧克力风味、珍珠的弹韧口感以及抹茶的独特茶香

The combination of crushed Oreo, brown sugar boba, and matcha delivers crunchy bits and chocolatey notes from the Oreo,Chewy texture of the boba pearls,Distinctive tea aroma of matcha.

奥利奥珍珠抹茶（冰沙款）

Oreo Tapioca Pearls Matcha (Smoothie Version)



所需物料：

抹茶粉：6g、热水：40ml

牛奶：60ml、炼奶：30g

糖浆：25ml 、蛋糕酱：20g

珍珠：1勺、奥利奥：10g

冰块：400g

操作步骤：

杯中加入蛋糕酱挂壁

加奥利奥碎和珍珠

冰沙壶加抹茶粉，牛奶，炼奶，糖浆

冰块，热水，搅拌30秒

倒入杯中即可

Required Materials:

- Matcha powder: 6g
- Hot water: 40ml
- Milk: 60ml
- Condensed milk: 30g
- Fructose: 25ml
- Cake powder sauce: 20g
- Tapioca pearls: 1 scoop
- Oreo: 10g
- Ice cubes: 400g

Operational Steps:

Serving cup: coat the cup walls with cake sauce , then add crushed Oreo and tapioca pearls

Blender: add matcha powder, milk condensed milk, fructose, ice cubes and hot water, blend for 30 seconds

Pour into the serving cup

奥利奥碎、黑糖珍珠与抹茶冰沙结合，可能带来奥利奥的酥脆颗粒感、珍珠的冰镇弹韧口感以及抹茶冰沙的凛冽茶香

The combination of Oreo crumbs, brown sugar boba, and matcha frappe may bring the crispy texture of Oreo, the chilled chewiness of boba, and the refreshing tea aroma of matcha frappe

苦抹.火烧云
Matcha Meringue



所需物料：

抹茶汤：90g、糖浆：30ml

牛奶：120g 、奶浆:40g

冰块：150g

奶盖：适量 、蛋白霜：一圈

Required Materials:

- Matcha soup: 90g
- Fructose: 30ml
- Milk: 120g
- Non-dairy creamer milk soup : 40g
- Ice cubes: 150g
- Milk cap : As needed
- Meringue : 1 ring

操作步骤：

杯中加入牛奶，奶浆，糖浆搅拌均匀

加冰块和抹茶汤，再打上奶盖

撒上抹茶粉

最后蛋白霜一圈，用火枪烧焦即可

Operational Steps:

Serving cup: add milk, non-dairy creamer milk soup, fructose and stir well, add ice

Pouring matcha soup into serving cup

Pouring milk cap into serving cup

Sprinkle matcha soup, pipe meringue around the rim, torch until caramelized

蛋白霜，焦糖云朵棉花糖口感，入口即化。云顶是微甜的浓抹更香甜，底部反而是苦味重的苦抹

Meringue, caramel-cloud marshmallow texture, melting on the tongue. The cloud-like top is lightly sweet with rich matcha, while the base contrasts with deep, earthy bitterness

豆花茉香乳茶

Tofu Pudding Matcha Milk Tea



所需物料：

豆花冻：80g、生牛乳：60g

糖浆：25g 、茉莉绿茶汤：150g

抹茶液：30g、冰块：150g

奶盖：30g 、抹茶粉：适量

Required Materials:

- Tofu pudding: 80g
- Fresh milk: 60g
- Fructose: 25g
- Jasmine matcha soup: 150g
- Matcha soup: 30g
- Ice cubes: 150g
- Milk cap: 30g
- Matcha powder: As needed

操作步骤：

成品杯加入豆花冻备用

雪克杯依次加入生牛乳、糖浆

茉莉绿茶汤、抹茶液

冰块手摇均匀后倒入成品杯

加上奶盖，撒上抹茶粉即可

Operational Steps:

Serving cup: add tofu pudding

Shaker: add milk, fructose jasmine matcha soup, matcha soup ice cube and shake well,then pour into serving cup

Top with milk cap & matcha powder to serve

豆花、牛奶、茉莉绿茶与抹茶的结合，可能会带来一款兼具豆花嫩滑、牛奶丝滑，以及茶与抹茶清新香气的别致饮品

The combination of tofu jelly, milk, jasmine green tea, and matcha may bring a unique drink that combines the tender smoothness of tofu jelly, the silky smoothness of milk and the fresh aroma of tea and matcha

豆花抹茶拿铁

Matcha Latte with Tofu Pudding



所需物料：

豆花冻：80g、黑糖珍珠：60g、

生牛乳：60g、糖浆：25g

抹茶液：80g、冰块：150g

净水：50g

Required Materials:

- Tofu pudding: 80g
- Brown sugar pearls: 60g
- Raw milk: 60g
- Fructose: 25g
- Matcha soup: 80g
- Ice cubes: 150g
- Purified water: 50g

操作步骤：

成品杯加入豆花冻、黑糖珍珠备用

雪克杯依次加入生牛乳、糖浆、抹茶液

冰块、净水手摇均匀后倒入成品杯即可

Operational Steps:

Serving cup: add tofu pudding
brown sugar pearls
Shaker: add milk , fructose
matcha soup, ice cube
purified water and shake well
then pour into serving cup

豆花、抹茶与牛奶结合，可能会创造出既有豆花嫩滑
牛奶丝滑，又有抹茶清新香气的独特拿铁。

The combination of tofu jelly, matcha, and milk may create a unique latte that has the tender smoothness of tofu jelly, the silky smoothness of milk and the fresh aroma of matcha

薄荷抹茶奶咖
Mint Matcha Milk Coffee



所需物料：

抹茶粉：5g、净水：100g

冰块：200g、纯牛奶：150g

薄荷风味糖浆：20g

咖啡：30g

Required Materials:

- Matcha powder: 5g
- Purified water: 100g
- Ice cubes: 200g
- Pure milk: 150g
- Mint flavored syrup: 20g
- Coffee soup: 30g

操作步骤：

冰沙壶加抹茶粉、净水打1分钟

成抹茶液备用，成品杯依次加入冰块

纯牛奶、薄荷风味糖浆搅拌均

再倒入抹茶液、咖啡液即可

Operational Steps:

Blender: add matcha powder and purified water blend for 1 minute then set aside

Serving cup: add ice cube, milk mint syrup and stir well

Pour matcha soup, coffee soup into serving cup

薄荷、抹茶、牛奶与咖啡的相遇，可能会带来一款兼具薄荷清爽、牛奶醇厚，以及抹茶清新与咖啡香浓的独特奶咖

The encounter of mint, matcha, milk, and coffee may bring a unique milk coffee that combines the refreshing coolness of mint, the rich creaminess of milk, and the fresh aroma of matcha with the rich fragrance of coffee.

生椰双拼青咖

Raw Coconut Double Green Coffee



所需物料：

生椰乳：150g、糖浆：30g

冰块：200g、抹茶液：50g

咖啡：30g

Required Materials:

- Raw coconut milk: 150g
- Fructose: 30g
- Ice cubes: 200g
- Matcha soup: 50g
- Coffee soup: 30g

操作步骤：

成品杯依次加入生椰乳、糖浆搅拌均

再依次倒入冰块、抹茶液、咖啡液即可

Operational Steps:

Serving cup : add raw coconut milk fructose and stir well

Then, add ice cubes, matcha soup and coffee soup to serve

生椰、双拼与抹茶咖啡的相遇，可能会带来一款兼具生椰清爽双拼丰富，以及抹茶鲜醇与咖啡独特香浓的特别饮品

The encounter of raw coconut, double blend, and matcha coffee may bring a special drink that combines the refreshing taste of raw coconut, the richness of double blend and the fresh, mellow flavor of matcha with the unique aroma of coffee

抹茶芭乐椰
Matcha Guava Coconut



所需物料：

芭乐果酱：80g、生椰乳：120g

冰块：200g、抹茶粉：5g

净水：100g

Required Materials：

- Guava jam: 80g
- Raw coconut milk: 120g
- Ice cubes: 200g
- Matcha powder: 5g
- Purified water: 100g

操作步骤：

冰沙壶加抹茶粉、净水打1分钟成

抹茶液备用，成品杯依次加入芭乐果酱

生椰乳、冰块、抹茶液即可

Operational Steps：

Blender: add matcha powder and purified water and blend for 1 minute set aside

Serving cup : add guava jam raw coconut milk,ice cubes and stir well then add matcha soup to serve

抹茶、芭乐与椰汁的相遇，可能会带来一款兼具抹茶鲜爽芭乐酸甜，以及椰汁甘润的独特饮品

The encounter of matcha, guava, and coconut milk may bring a unique drink that combines the fresh and cool taste of matcha, the sweet and sour flavor of guava and the sweet and smooth texture of coconut milk.

抹茶龙眼椰
Matcha Longan Coconut



所需物料：

龙眼果肉：60g、脆啵啵：40g

生椰乳：100g、冰块：200g

糖浆：20g、龙眼汁：30g

抹茶液：50g

Required Materials:

- Longan pulp: 60g
- Crystal boba: 40g
- Raw coconut milk: 100g
- Ice cubes: 200g
- Fructose: 20g
- Longan juice: 30g
- Matcha soup: 50g

操作步骤：

成品杯加龙眼果肉、脆啵啵、冰块备用

雪克杯依次加生椰乳、糖浆、龙眼汁

搅拌均匀后倒入成品杯中

再加上抹茶液即可

Operational Steps:

Serving cup: add longan pulp
crystal boba, and ice cubes
Shaker: add raw coconut milk,fructose
longan juice and stir well
then pour into serving cup
Finally, add matcha soup to serve

抹茶、龙眼与椰汁的相遇，可能会带来一款兼具抹茶鲜爽龙眼蜜甜，以及椰汁甘润的独特饮品。

The encounter of matcha, longan, and coconut milk may bring a unique drink that combines the fresh and cool taste of matcha, the sweet and honey-like sweetness of longan, and the sweet and smooth texture of coconut milk.

抹茶西瓜冰
Matcha Watermelon Ice



所需物料：

西瓜：60g+80g、椰乳：30g

马蹄爆珠：30g、糖浆：30g

抹茶液：80g、冰块：200g

Required Materials:

- Diced watermelon: 60g + 80g
- Coconut milk: 30g
- Water chestnut popping boba: 30g
- Fructose: 30g
- Matcha soup: 80g
- Ice cubes: 200g

操作步骤：

成品杯加西瓜丁（60g）、马蹄爆珠、椰乳备用，冰沙壶依次西瓜（80g）糖浆、抹茶液、冰块

打成绵绵冰状倒入成品杯即可

Operational Steps:

Serving cup : add diced watermelon (60g), coconut milk water chestnut popping boba

Blender: add diced watermelon (80g) fructose, matcha soup ice cubes and blend until a smooth fluffy ice texture is formed then pour into the serving cup

抹茶、西瓜与冰沙的相遇，可能会带来一款兼具抹茶鲜爽西瓜清甜，以及冰沙透心凉的独特冰饮。

The encounter of matcha, watermelon, and ice may bring a unique frozen drink that combines the fresh and cool taste of matcha, the sweet and clear sweetness of watermelon, and the refreshing, chilling sensation of ice.

抹茶香柚
Matcha Pomelo



所需物料：

白柚粒：30g、香柚汁：60g

糖浆：30g、茉莉绿茶汤：100g

冰块：200g、抹茶液：60g

Required Materials:

- White pomelo granules: 30g
- Honey pomelo juice: 60g
- Fructose: 30g
- Jasmine green tea: 100g
- Ice cubes: 200g
- Matcha soup: 60g

操作步骤：

成品杯加白柚粒备用，雪克杯依次加香柚汁、糖浆、茉莉绿茶汤、冰块手摇均匀后倒入成品杯中再加上抹茶液即可

Operational Steps:

Serving cup : add white pomelo granules and set aside
Shaker : add honey pomelo juice Fructose, jasmine green tea ice cubes and shake well then pour into the serving cup
Top with matcha soup to serve

抹茶与香柚的相遇，可能会带来一款兼具抹茶鲜爽香柚酸甜的独特饮品。

A unique drink where earthy matcha meets tangy honey pomelo—delivering a refreshing harmony of vibrant citrus notes and smooth, aromatic green tea.

青柠抹茶
Green Lemon Matcha



所需物料：

香水柠檬：30g（约3片）

柠檬汁：20g、糖浆：40g

冰块：200g、气泡水：150g

抹茶液：60g

Required Materials：

- Fragrant lemon slices: 30g (~3 slices)
- Fresh lemon juice: 20g
- Fructose: 40g
- Ice cubes: 200g
- Sparkling water: 150g
- Matcha soup: 60g

操作步骤：

雪克杯加香水柠檬捶打出汁

再依次加柠檬汁、糖浆、冰块、气泡水

搅拌均匀后倒入成品杯中

再加上抹茶液即可

Operational Steps：

Shaker: muddle lemon slices gently in shaker to extract juice
then add lemon juice, fructose ice cubes, sparkling water
stir well and pour into serving cup
Pour matcha soup to serve

青柠与抹茶的奇妙邂逅，清新酸爽碰撞醇厚茶香

A vibrant duo where tart lime meets earthy matcha—refreshingly bold with layered complexity.

甘蓝抹茶奶
Kale Matcha Latte



所需物料：

抹茶冻：60g、椰乳：30g

纯牛奶：100g、抹茶粉：5g

羽衣甘蓝：15g、糖浆：40g

冰块：250g

Required Materials：

- Matcha jelly: 60g
- Coconut milk: 30ml
- Pure milk: 100ml
- Kale: 15g
- Matcha powder: 5g
- Fructose: 40g
- Ice cubes: 250g

操作步骤：

成品杯加抹茶冻、椰奶备用，冰沙壶加纯牛奶、抹茶粉打成抹茶奶液

再依次加入糖浆、羽衣甘蓝叶、冰块打成绵绵冰沙状倒入成品杯中

摆上羽衣甘蓝叶装饰即可

Operational Steps：

Serving cup: add matcha jelly and coconut milk and set aside

Blender: add pure milk, matcha powder to blend then add fructose, kale, ice cubes to blend to smooth icy texture

Pour into serving cup

garnish with kale leaves to finish

甘蓝、抹茶与牛奶的相遇，可能会带来一款兼具甘蓝清润抹茶鲜醇，以及牛奶顺滑的独特奶饮

The encounter of kale, matcha and milk creates a uniquely harmonious beverage - where kale's refreshing crispness, matcha's vibrant umami, and milk's velvety smoothness converge in perfect balance

蜜瓜抹茶奶
Honeydew Matcha Latte



所需物料：

马蹄爆珠：60g、蜜瓜果酱：60g

椰乳：100g、抹茶粉：5g

糖浆：30g、冰块：250g

Required Materials：

- Water chestnut popping boba: 60g
- Honeydew melon jam: 60g
- Coconut milk: 100g
- Matcha powder: 5g
- Fructose: 30g
- Ice cubes: 250g

操作步骤：

成品杯加马蹄爆珠备用，冰沙壶加椰乳抹茶粉打成抹茶奶液，再依次加入糖浆蜜瓜果酱、冰块打成绵绵冰沙状

倒入成品杯中即可

Operational Steps：

Serving cup: add water chestnut popping boba and set aside
Blender: add coconut milk, matcha powder to blend
then add fructose, honeydew melon jam, ice cubes to blend to smooth icy texture
Pour into serving cup to serve

当蜜瓜的甜蜜邂逅抹茶的醇厚，一杯充满夏日气息的渐变饮品

When the sweetness of honeydew meets the richness of matcha
it creates a gradient drink bursting with summer vibes

豆花抹茶浮奈花

Tofu Pudding Matcha Funai Flower



融合柔滑豆花、醇苦抹茶与雅致花香的
东方风味甜品兼具清新口感与艺术美感

Oriental-flavored dessert combining silky-smooth tofu pudding, rich bitter matcha and elegant floral aroma with both refreshing taste and artistic beauty.

所需物料：

豆花冻制作物料：豆花粉：320g、
热水：2000ml、白砂糖：40g

浮奈花冻制作物料：茉莉茶汤：50ml
奶油：60g、牛奶：50g、幼砂糖：15g
吉利丁片：2.5g

抹茶浓浆制作物料：牛奶30g,奶油15g
幼砂糖12g，抹茶粉4g，

操作步骤：

豆花冻制作：锅中加入热水，豆花粉
糖，搅拌均匀2-3分钟倒入容器中
（筛子过滤一下杂物）倒入模具中冷却备用

浮奈花冻制作：锅中加入奶油，牛奶，砂糖
茶汤搅拌均匀煮到微沸关火
加入泡软的吉利丁片搅拌均匀过滤
加入到模具放进冰箱冷冻成形即可

抹茶浓浆：茶碗加入牛奶30g,奶油15g
幼砂糖12g，抹茶粉4g，用茶筅搅拌均匀使用

出品制作：把抹茶浓浆淋到豆花冻上面
最后放上浮奈花冻即可

Required Materials:

Ingredients for Douhua Pudding:
- Douhua powder: 320g
- Hot water: 2000ml- White sugar: 40g

Ingredients for Floating Flower Jelly :
- Jasmine tea soup: 50ml
- Cream: 60g- Milk: 50g Caster sugar: 15g
- Gelatin sheet: 2.5g

Ingredients for Thick Matcha Paste:
- milk 30g- cream 15g,- caster sugar 12g
- matcha powder 4g

Operational Steps:

Tofu Pudding Making:
add hot water to a pot, then add douhua powder and sugar,stir evenly for
2-3 minutes. Pour into a container
(filter with a sieve to remove impurities)
then pour into molds and let cool for later use

Floating Flower Jelly Making:add cream milk and sugar to a pot.Stir the tea soup evenly and heat until slightly boiling, then turn off the heat add softened gelatin sheets and mix well then strain. Pour into molds and place in
the freezer to set

Matcha thick Paste: in a matcha bowl
add 30g milk 15g cream, 12g caster sugar and 4g matcha powder, then mix well with
a matcha whisk before use

Production: Pour the matcha paste over the tofu pudding,then top with floating
funai flower jelly

抹茶鸡蛋仔
Matcha Egg Waffles



所需物料：

抹茶鸡蛋仔浆制作物料：
鸡蛋仔粉：500g、鸡蛋：1个
玉米油：50g、饮用水：共400ml
抹茶粉：18g、白砂糖：60g

操作步骤：

抹茶鸡蛋仔浆制作：
步骤1：冰沙壶加抹茶粉白砂糖
直饮水150ml搅拌1分钟
步骤2：容器中加鸡蛋仔粉，鸡蛋，玉米油
直饮水250ml和搅拌好的抹茶酱
手打搅拌至顺滑状态后过滤即可

抹茶鸡蛋仔：鸡蛋仔炉先开动预热
预好后把温度调到150度
把鸡蛋仔浆倒入模具中，倒完后合上盖子
左右摇动再转炉，烤3分30秒，就开盖拿出
来用风扇把鸡蛋仔吹至外脆里嫩备用即可

酥脆抹茶鸡蛋仔，外脆内软茶香浓
搭配冰淇淋或蜜红豆更美味

Crispy Matcha Egg Puffs, crispy outside and soft inside with rich tea aroma more delicious when served with ice cream or sweet red beans.

Required Materials:

Ingredients for Matcha Egg Waffle Batter:
- Egg waffle powder: 500g
- Egg: 1 pc
- Corn oil: 50g
- Drinking water: 400ml in total
- Matcha powder: 18g
- White sugar: 60g

Operational Steps:

Matcha Egg Waffles Batter Recipe:
Step 1: add matcha powder , white sugar 150ml direct drinking water to the blender and blend for 1 minute
Step 2: In a container, add egg waffle powder eggs, corn oil, 250ml of direct drinking water and the blended matcha mixture(step 1) then hand-whisk until smooth, then strain

Matcha Egg Waffle: First, turn on the egg waffle machine to preheat. After preheating, adjust the temperature to 150 degrees. Pour the egg waffle batter into the mold, then close the lid.
Shake it left and right, then rotate the machine Bake for 3 minutes and 30 seconds, then open the lid and take them out.Use a fan to cool the egg puffs until the outside is crispy and the inside is tender, then set aside for later use

抹茶牛乳布丁
Matcha Milk Pudding



抹茶的清苦与牛乳的甘醇在舌尖共舞
演绎出层次分明的和风甜点艺术

The clean bitterness of matcha and the mellow sweetness of milk dance together on the tongue, performing a harmonious Japanese dessert art with distinct layers.

所需物料：

牛奶：600g、奶油：600g
幼砂糖：170g、吉利丁片：25g
抹茶粉：25g 、牛奶：400g

Required Materials:

- Milk: 600g
- Cream: 600g
- Caster sugar: 170g
- Gelatin sheets: 25g
- Matcha powder: 25g
- Milk: 400g

操作步骤：

搅拌桶先加入牛奶400g和抹茶粉
一起搅拌7分钟后过滤备用
锅中加入牛奶600g,奶油，砂糖搅拌均匀
煮到微沸状态关火
加入泡软的吉利丁片搅拌均匀
过滤倒入模具中冷却即可

Operational Steps:

Cake mixer: add 400g milk, matcha powder mix together for 7 minutes then filter and set aside
In a pot, add 600g milk, cream and sugar, then mix well. Heat until it reaches a slight boil, then turn off the heat
Add the softened gelatin sheets and mix until fully dissolved
Filter the mixture and pour it into the mold then let it cool

抹茶雪花冰
Matcha Shaved Snow



蓬松如雪的现刨抹茶冰,搭配蜜红豆
茶香微苦与甘甜完美交融的经典冰品

Fluffy snow-like freshly shaved matcha ice
paired with sweet red beans A classic
ice dessert where the slight bitterness
of tea aroma and sweetness blend perfectly

所需物料:

抹茶粉:5g、常温直饮水:120ml
冰水:350ml、全脂牛奶:100ml
糖浆:20g、珍珠:100g
红豆:40g、雪糕球:1个
薄荷叶装饰

Required Materials:

- Matcha powder: 5g
- Room temperature drinking water: 120ml
- Ice water: 350ml
- Whole milk: 100ml
- Fructose: 20g
- Tapioca pearls: 100g
- Red beans: 40g
- Ice cream scoop: 1
- Mint leaves (for garnish)

操作步骤:

步骤1:先把抹茶粉和饮用水加入
到冰沙壶里搅拌90秒钟备用

步骤2:容器中加入直饮水,牛奶,糖浆
和搅拌好的抹茶底搅拌均匀备用

出品:把调好的雪花冰抹茶底放进雪花冰机
开动机器把雪花冰打到甜品碟上
打到一半时再加入100g珍珠,打满雪花冰
盖着珍珠,最后顶上加入红豆
再打上一个冰淇淋球和薄荷装饰即可

Operational Steps:

Step 1: First, add matcha powder and drinking water into the blender and stir for 90 seconds for later use

Step 2: Add purified water, milk, fructose and the stirred matcha base into the container then mix well for later use

Production: Put the prepared matcha snow ice base into the snow ice machine
Start the machine to dispense the snow ice onto the dessert plate. When halfway filled add 100g of pearls, then continue filling with snow ice to cover the pearls
Finally, top with red beans
add a scoop of ice cream, and garnish with mint

抹茶冰淇淋
Matcha Soft Ice Cream



细腻微苦的抹茶冰淇淋
茶香浓郁，口感丝滑，甜而不腻

Delicate and Slightly Bitter Matcha Ice Cream
With rich tea fragrance, silky smooth texture
and a sweetness that never cloys.

所需物料：

冰淇淋奶浆：1瓶（1.5升）
抹茶粉：40g

操作步骤：

步骤1：冰沙壶中先加入
600ml冰淇淋奶浆
和40g抹茶搅拌3分钟

步骤2：搅拌均匀后倒入量壶中
加入900ml的冰淇淋奶浆搅拌均匀

步骤3：倒入冰淇淋机里
开动机器等待成形即可

Required Materials:

- Ice cream liquid: 1 bottle (1.5L)
- Matcha powder: 40g

Operational Steps:

Step 1:add 600ml ice cream milk liquid
d 40g matcha powder into a blender
then blend for 3 minutes

Step 2: after mixing thoroughly, pour into a measuring pitcher, add 900ml Ice cream milk liquid and stir well.
then transfer to the ice cream maker and churn until set

Step 3: pour it into the ice cream machine
just start the machine and
wait for it to take shape

抹茶巧克力酱
Matcha Chocolate Sauce



融合了顶级抹茶的清新微苦
浓郁巧克力的丝滑甜润
口感细腻平衡的万能甜品搭档

A versatile dessert pairing that harmonizes the fresh subtle bitterness of premium matcha with the velvety sweetness of rich chocolate, delivering exquisitely balanced and refined flavors.

所需物料：

抹茶粉：8g、白巧克力：50g
牛奶：200ml 、奶油：100g
白砂糖：30g

Required Materials:

- Matcha powder: 8g
- White chocolate: 50g
- Milk: 200ml
- Cream: 100g
- White sugar: 30g

操作步骤：

步骤1：先把巧克力隔热水溶开后加抹茶粉搅拌均匀

步骤2：防粘锅加牛奶，奶油，白砂糖慢火煮到稠的状态

步骤3：把步骤2煮好的奶浆加入到步骤1里面搅拌均匀即可

Operational Steps:

Step 1:first melt the chocolate over hot water then add matcha powder and stir until well combined

Step 2: to prevent sticking, add milk cream and sugar to the pot then cook over low heat until thickened

Step 3: pour the cooked milk mixture (from Step 2) into the matcha-chocolate blend (from Step 1) and stir until fully combined

抹茶冻
Matcha Jelly



所需物料：

抹茶：12g
直饮水：150ml
热水：1850ml
白砂糖：120g
白凉粉：100g

Required Materials:

- Matcha powder: 12g
- Drinking water: 150ml
- Hot water: 1850ml
- White sugar: 120g
- White jelly powder: 100g

操作步骤：

步骤1：冰沙壶中加入抹茶
和直饮水搅拌1分钟备用

Operational Steps:

Step 1: add matcha powder and purified water into a blender,
mix for 1 minute and set aside

清苦回甘的抹茶冻，冰凉滑入喉

Bitter-Sweet Matcha Jelly
Chilly-Smooth Down the Throat

步骤2：锅中加入抹茶汤，热水，白凉粉
白砂糖，搅拌煮开倒入容器中
（筛子过滤一下杂物）
冷却备用即可

Step 2: add matcha soup(step 1)
hot water white jelly powder, and white sugar to a pot Stir and bring to a boil, then pour into a container
(Strain through a sieve to remove impurities)
Let it cool and set aside for later use

焙茶汤
Hojicha Tea Soup

所需物料：

焙茶粉50g

常温水950ml

Required Materials:

- Hojicha powder: 50g
- Room temperature water: 950ml

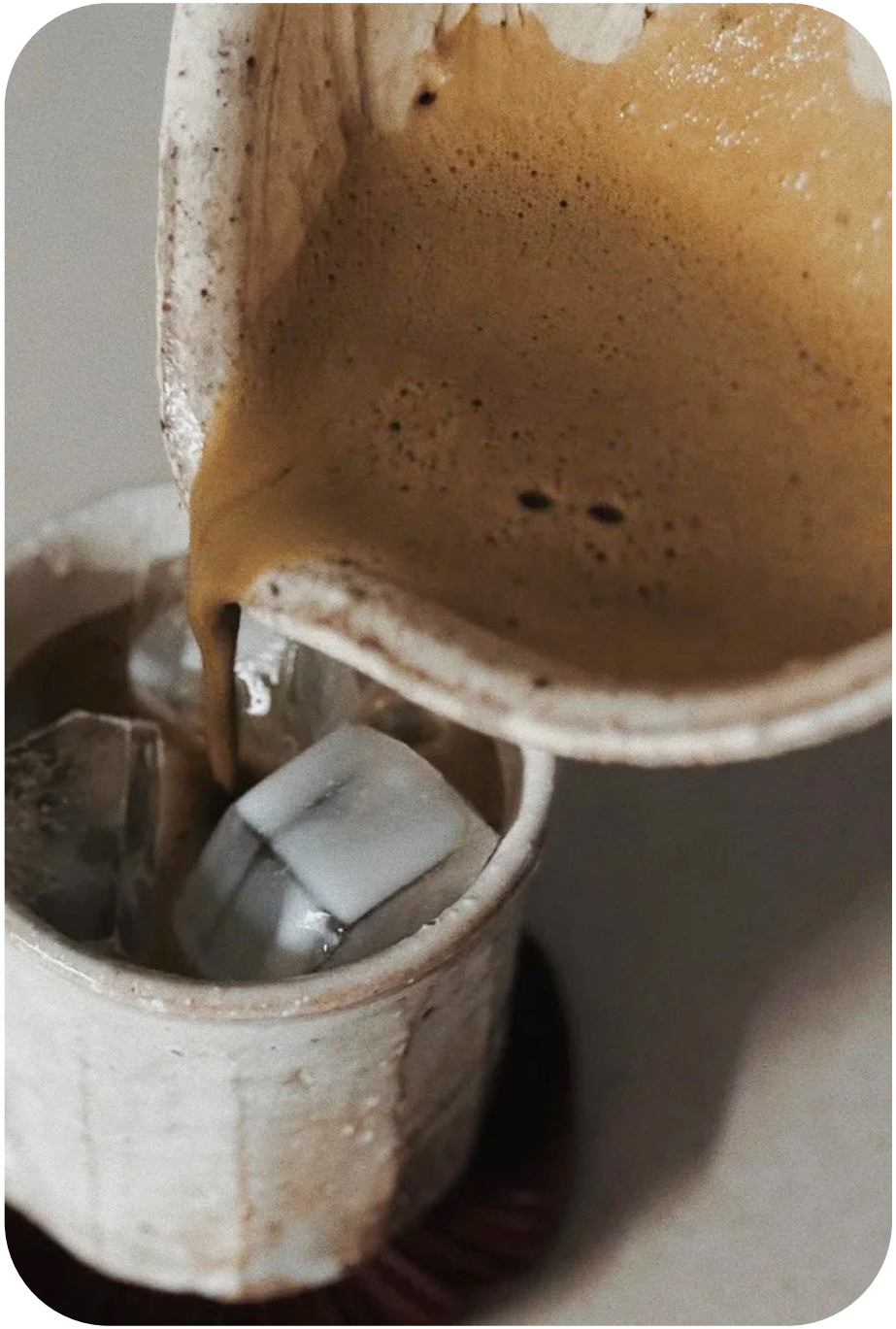
操作步骤：

搅拌机加入常温水，再加入培茶粉搅拌7分钟后

把泡沫刮掉，倒入容器中放入冰箱备用（搅拌速度4档）

Operational Steps:

Add room-temperature water into the blender
then add hojicha tea powder and blend for 7 minutes (at speed 4).
Skim off the foam, pour the mixture into a container
and refrigerate for later use



焙茶拿铁
Hojicha Latte

所需物料 Required Materials

焙茶汤:100ml、牛奶:120ml
奶浆:40g、糖浆:40ml
冰块:150g

- Hojicha powder: 100ml
- Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Fructose: 40ml
- Ice cubes: 150g



操作步骤 Operational Steps

雪克杯先加牛奶,奶浆,糖浆搅拌均匀
成品杯中加入冰块
倒入雪克杯里搅拌好的牛奶
最后再倒焙茶汤即可

Shaker: add milk, non-dairy creamer milk soup, fructose and stir until evenly mixed
Serving cup: add ice
pour the mixed milk from the shaker cup
Finally, pour hojicha soup over the top

融合了焙茶独特香气与丝滑蒸奶的温暖、奶油质感的饮品
A warm, creamy-textured drink that blends hojicha tea distinctive aroma with silky steamed milk

焙茶厚椰乳
Hojicha Coconut Cream Beverage

所需物料 Required Materials

焙茶汤：100ml、厚椰乳：150g
糖浆：30ml、冰块：180g

- Hojicha soup: 100ml
- Thick coconut milk: 150g
- Fructose: 30ml
- Ice cubes: 180g



操作步骤 Operational Steps

雪克杯先加厚椰乳，糖浆搅拌均匀
成品杯中加入冰块
然后倒入雪克杯里搅拌好的牛奶
最后再倒焙茶汤即可

Shaker: add coconut milk
fructose and stir until evenly mixed
Serving cup: add ice
pour the mixed coconut milk
from the shaker cup
Finally, float hojicha soup on top

融合了焙茶焦香与厚椰乳浓郁椰甜的冰爽饮品
口感极度顺滑醇厚

A chilled beverage that blends the charred aroma of hojicha tea with the rich coconut sweetness of thick coconut milk, delivering an extremely smooth and velvety texture

焙茶黑糖珍珠
Hojicha Brown Sugar Pearls Tea

所需物料

焙茶汤:100ml、牛奶:100ml
奶浆:30g、黑糖浆总量:60g
珍珠:1勺、冰块:120g

Required Materials

- Hojicha soup: 100ml
- Milk: 100ml
- non-dairy creamer milk soup: 30g
- Brown sugar syrup (total): 60g
- Tapioca pearls: 1 scoop
- Ice cubes: 120g



操作步骤

雪克杯先加牛奶,奶浆
黑糖浆40g搅拌均匀
成品杯中加20g黑糖浆刮壁
再加入珍珠
然后倒入雪克杯里搅拌好的牛奶
最后再倒焙茶汤即可

Operational Steps

Shaker: add milk ,non-dairy creamer milk sup,40g brown sugar syrup and stir well
Serving cup: add 20g brown sugar syrup and scrape the walls then add the pearls, next pour in the milk that in the shaker cup
Finally, pour in the hojicha tea soup

融合焙茶醇厚焦香与黑糖珍珠浓烈甜蜜
兼具顺滑茶汤与Q弹嚼劲的层次感饮品

A drink that combines the rich, burnt aroma of baked tea with the intense sweetness of brown sugar pearls, featuring a smooth tea soup and a bouncy, chewy texture.

焙茶芝士奶盖
Hojicha Tea Cheese Foam

所需物料 Required Materials

焙茶汤:100ml、牛奶:100ml
奶浆:30g、糖浆:35ml
芝士奶盖:适量、冰块:150g

- Hojicha soup: 100ml
- Milk: 100ml
- non-dairy creamer milk soup: 30g
- Fructose: 35ml
- Cheese foam: to taste
- Ice cubes: 150g



操作步骤 Operational Steps

雪克杯先加牛奶,奶浆,糖浆搅拌均匀
成品杯中加入冰块
然后倒入雪克杯里搅拌好的牛奶
再倒焙茶汤和奶盖
最后撒上焙茶粉装饰即可

Shaker: add milk, non-dairy creamer milk soup, fructose and stir well
Serving cup: add ice to the serving cup, pour the mixed coconut milk from the shaker cup into the serving cup
Finally, float hojicha soup on top

融合焙茶醇厚焦香与咸甜绵密芝士奶盖的冰饮
带来咸甜交织、轻盈与醇厚碰撞的独特口感体验。
A chilled beverage that blends the charred aroma of hojicha tea with the rich coconut sweetness of thick coconut milk, delivering an extremely smooth and velvety texture

焙茶奶咖
Hojicha Coffee Latte

所需物料

焙茶汤:80ml、咖啡液:40ml
牛奶:120ml 、奶浆:40g
糖浆总量:35ml、冰块:150g

Required Materials

- Hojicha soup: 80ml
- Coffee soup: 40ml
- Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Fructose (total): 35ml
- Ice cubes: 150g



操作步骤

雪克杯先加牛奶,奶浆,糖浆20ml
搅拌均匀倒入杯中
然后容器中加入咖啡液
糖浆15ml,搅拌均匀倒入杯中
最后加入冰块和倒入焙茶汤即可

Operational Steps

Shaker: add milk, non-dairy creamermilk soup, 20ml fructose and stir well then pour into serving cup
Container: add coffee soup, 15ml fructose and stir well, pour into serving cup
Finally add ice & hojicha soup to serve

焙茶焦香交织咖啡浓醇，裹入柔滑牛乳，顺滑甜感

A chilled beverage that blends the charred aroma of hojicha tea with the rich coconut sweetness of thick coconut milk, delivering an extremely smooth and velvety texture

焙茶维也纳
Hojicha Viennese

所需物料

焙茶汤:80ml、牛奶:100ml
奶浆:40g、糖浆总量:35ml
维也纳雪顶:3朵
奶油:60g 、冰块:150g
碧根果碎

Required Materials

- Hojicha soup: 80ml
- Milk: 100ml
- Non-dairy creamer milk soup: 40g
- Fructose (total): 35ml
- Vienna snow top: 3 dollops
- Whipping cream: 60g
- Ice cubes: 150g
- pecans



操作步骤

容器中加入奶油60g和糖浆10ml
搅拌至5分钟
发杯中加入牛奶,奶浆,糖浆25ml
搅拌均匀,加入冰块
把步骤1的奶油倒入杯中
最后加焙茶汤和维也纳雪顶
撒上碧根果即可

Operational Steps

Step 1: add 60g whipping cream and 10ml fructose into cake mixer then whisk for 5 minutes
Step 2: in serving cup, add milk non-dairy creamer milk soup, 25ml fructose and stir well then add ice
add step 1 mixure into serving cup
Finally, add hojicha soup and Vienna snow, top then sprinkle with pecans

焙茶的焦香与咖啡的浓醇完美融合，加入丝滑牛奶
带来柔顺微甜的口感。

The smoky aroma of hojicha tea blends with rich coffee combined with silky milk for a smooth, lightly sweet flavor.

豆花红豆焙茶
Hojicha Tofu Pudding Milk Tea

所需物料

焙茶汤:90ml、牛奶:90ml
奶浆:30g、糖浆:30ml
豆花:80g、红豆:40g
冰块:120g

Required Materials

- Hojicha soup: 90ml
- Milk: 90ml
- non-dairy creamer milk soup: 30g
- Fructose: 30ml
- Tofu pudding: 80g
- Red beans: 40g
- Ice cubes: 120g



操作步骤

杯中加豆花,加入红豆刮壁和加入冰块
然后容器中加牛奶,奶浆
糖浆搅拌均匀倒入杯中
最后加焙茶汤即可

Operational Steps

Serving cup: add tofu pudding to the cup, then spread red beans along the inner walls and add ice cubes
Shaker: add milk, non-dairy creamer milk soup, fructose and stir well, then pour into serving cup
Finally top with hojicha soup

豆花的柔嫩、红豆的甜蜜与焙茶的焦香三重奏

A trio of textures - silken tofu, sweet beans and toasty Hojicha tea aromas

雪顶啵啵焙茶
Snow Top Crystal Boba Hojicha Tea

所需物料

焙茶汤:90ml、牛奶:90ml
奶浆:30g、糖浆:30ml
奶油打顶
脆啵壁:1勺、冰块:120g
椰蓉脆适量

Required Materials

- Hojicha soup: 90ml
- Milk: 90ml
- Non-dairy creamer milk soup: 30g
- Fructose: 30ml
- Whipped cream: as needed
- Crystal boba: 1 scoop
- Ice cubes: 120g
- coconut flakes: as needed



操作步骤

杯中加脆啵啵,加入冰块
然后容器中加牛奶,奶浆
糖浆搅拌均匀倒入杯中
最后加焙茶汤和打上奶油顶
撒上椰蓉脆即可

Operational Steps

Serving cup : add crystal boba and ice cubes
Shaker: add milk, non-dairy creamer milk soup, fructose and stir well, then pour into serving cup
Finally add hojicha soup pipe whipped cream on top and sprinkle with toasted coconut flakes

焙茶带有谷物焦香与微苦，顶部覆盖咸甜绵密的芝士奶盖
加入脆弹的甜味啵啵珠，形成焦苦、奶香、脆甜三重口感

A Hojicha tea base with nutty charcoal notes and subtle bitterness, crowned with sweet-salty cheese foam and crunchy brown sugar boba. Three layers of flavor unfold: toasty depth creamy richness, and playful sweetness

麻薯珍珠焙茶
Hojicha Mochi Pearl Milk Tea

所需物料 Required Materials

焙茶汤:90ml、牛奶:90ml
奶浆:30g、糖浆:35ml
麻薯:80g、珍珠:40g
冰块:120g

- Hojicha soup: 90ml
- Milk: 90ml
- Non-dairy creamer milk soup: 30g
- Fructose: 35ml
- Mochi: 80g
- Tapioca pearls: 40g
- Ice cubes: 120g



操作步骤 Operational Steps

杯中加珍珠,再加入麻薯刮壁和加入冰块
然后容器中加牛奶,奶浆,糖浆
焙茶汤搅拌均匀倒入杯中即可

Serving cup: add tapioca pearls to the cup, spread mochi paste along the inner walls then add ice cubes
Shaker: add milk, non-dairy creamer milk soup, fructose hojicha soup and stir well then pour into serving cup

双重糯感体验: 软糯麻薯 + Q弹珍珠 × 炭焙茶香

Dual Chewy Texture:
Stretchy mochi + Bouncy pearls × hojicha tea aroma

焙茶椰子糖
Hojicha Coconut Candy

所需物料

焙茶汤:100ml
椰子水:150ml
糖浆:20ml
冰块:200g

Required Materials

- Hojicha soup: 100ml
- Coconut Water: 150ml
- Fructose: 20ml
- Ice cubes: 200g



操作步骤

雪克杯先加椰子水,糖浆搅拌均匀
成品杯中加入冰块
然后倒入雪克杯里搅拌好的椰子水
最后再倒焙茶汤即可

Operational Steps

Shaker: add coconut water fructose and stir well
Serving cup: add ice pour the shaken coconut water over the ice
Finally slowly top with hojicha soup to serve

焙茶的谷物焦香与微苦茶韵，包裹着椰子糖的焦甜奶香形成烟熏感与热带甜感碰撞

The cereal-like hojicha tea aroma and subtle bitterness of hojicha tea envelop the caramelized sweetness of coconut candy creating a collision of smokiness and tropical sweetness.

芒芒焙茶
Mango Hojicha Tea

所需物料

焙茶汤:100ml、牛奶:120ml
奶浆:40g、糖浆:30ml
罐头芒果酱:50g
冰块:130g

Required Materials

- Hojicha soup: 100ml
- Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Fructose: 30ml
- Pure mango purée: 50g
- Ice cubes: 130g



操作步骤

雪克杯先加牛奶,奶浆,糖浆搅拌均匀
成品杯中加芒果泥搅拌均匀刮壁,加冰块
然后倒入雪克杯里搅拌好的牛奶
最后再倒焙茶汤即可

Operational Steps

Shaker: add milk, non-dairy creamer milk soup, fructose and stir well
Serving cup: add pure mango puree smear along inner walls then add ice cubes, pour the shaken milk mixture into serving cup
Finally slowly top with hojicha soup to serve

焙茶的谷物焦香与微苦茶底，混合芒果的浓郁热带甜香和果酸，形成烟熏感与鲜果酸甜碰撞的果茶饮品

hojicha tea grain notes from charcoal-fired hojicha intertwine with vibrant mango sweetness, where the tea's subtle bitterness tempers the fruit's exuberance, finishing with a wisp of smokiness—a multidimensional play of flavors

布蕾焙茶
Brûlée Hojicha Milk Tea

所需物料 Required Materials

焙茶汤:100ml、牛奶:120ml
奶浆:40g、糖浆:35ml
布蕾酱:适量、冰块:120g

- Hojicha soup: 100ml
- Milk: 120ml
- Non-dairy creamer milk soup: 40g
- Fructose: 35ml
- Brûlée sauce: as needed
- Ice cubes: 120g



操作步骤 Operational Steps

成品杯中先加入冰块
容器中加入牛奶
奶浆和糖浆搅拌倒入成品杯中
到入焙茶汤
最后再上布蕾酱和
撒上二砂糖喷烧即可

Serving cup: add ice cubes
and set aside
Shaker: add milk,
non-dairy creamer milk soup,
fructose and stir well,pour into
serving cup
Pouring hojicha soup into serving cup
Finally , add brûlée sauce,
sprinkle with brown sugar,
and torch until caramelized

布蕾的柔甜与焙茶的焦香交织，口感顺滑，风味平衡

The soft sweetness of the creme brulee interweaves with the smoky aroma of hojicha tea, offering a smooth texture and balanced flavor

焙茶冰淇淋
Hojicha Soft Ice Cream

所需物料

冰淇淋奶浆：1瓶（1.5升）
焙茶粉：40g

Required Materials

- Hojicha powder: 40g
- Ice cream milk liquid: 1 bottle (1.5 liters)



操作步骤

步骤一：冰沙壶中先加入600ml冰淇淋浆和40g焙茶搅拌3分钟

步骤二：搅拌均匀后倒入量壶中加入900ml的冰淇淋奶浆搅拌均匀

步骤三：倒入冰淇淋机里开动机器等待成形即可

Operational Steps

Step 1: add 600ml ice cream milk liquid 40g hojicha powder into blender and stir for 3 minutes

Step 2: after stirring evenly, pour it into the measuring pot ,then add 900ml ice cream milk liquid and stir well again

Step 3: pour it into the ice cream machine just start the machine and wait for it to take shape

焙茶的醇与冰的爽在脆筒中完美交融

The mellow flavor of roasted tea and the refreshing coolness of ice blend perfectly in the crispy cylinder

小叶同学

感谢观看！
Thanks for watching

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