



邦鏡®

Fujian Jumbo Grand Food Co., Ltd.

Address : No.89, Guandai Section North, RD. Shanfen, Shantou Tel: +86 754 88669999

Factory: North District, Zhaoan Industry Park, Fujian Email:lynn@jumbogrand.com

DIRECTION FOR FOAMING NON DAIRY CREAMER

Ingredient:



+



+



Milk 150grams

non-dairy whipping cream 50grams

Foaming non dairy creamer 133grams

If you want the foam not so dense, you can add more milk.

kitchen utensils:

Electric mixer



or



Recipe:

1. Mix milk, non dairy whipping cream with Foaming non dairy creamer together, then stir the blender to adequately mix at low speed
2. Stir the blender at high speed, let the air go into the blender adequately, you can check the blender at any time until it becomes the situation you want. We recommend stir it for 2minutes.
At this step, the foam looks rough and not so fine and smooth.
3. Stir it at low speed for 30 seconds, make the foam looks fine and smooth.

Done and store the foam in cold closet, best consumed as soon as possible within 3days.





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APPLICATION FOR THE FOAM:

Topping the foam on the beverage (tea or coffee), see below picture →

Recipe for tea beverage:



10grams green tea



450grams hot boiled water



200grams ice cube



35grams fructose syrup

1. Mix 10g green tea with 450g hot boiled water (90-100°C), keep it for 13minutes .
You can adjust the ratio and time as per the tea type.
2. Take above tea soup 200g to mix with 200g ice cube and 35g fructose syrup (or 24g cane sugar instead).
You can adjust the fructose weight as per your preference
3. You can eat the foam firstly, then drink the tea, finally mix the foam and the tea together to drink.
You get three kinds of taste in one cup of beverage.

This method to drink are quite popular in china. Enjoy it.

