

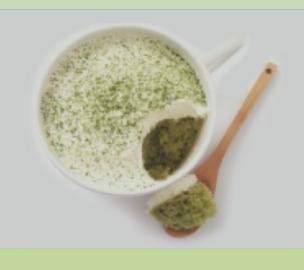
PREMIUM ORGANIC MATCHA POWDER

頂級有機純抹茶粉

Take a look at one of our favourite recipes below and experiment away!

以下有一款特別食譜, 趕快試試吧!

抹茶食譜 | MATCHA RECIPE



抹茶杯子蛋糕 | MATCHA MUG CAKES

<u>材料</u> •牛油50克*

- •幼砂糖 50克*
- •雞蛋一個* •自發粉 50克 需過篩*
- •抹茶粉 1茶匙*
- •重乳脂鮮奶油 50 毫升 •少許抹茶粉

<u>步驟</u>

攪勻,隨之分開倒入兩個杯 子中

1. 將所有標星號材料加入碗中

- 2. 放入已預熱180度的焗爐, 焗10至15分鐘
- 3. 同時將奶油快速攪拌至企身 狀
- 4. 將打好的奶油舖在冷卻的蛋 糕上,在面層灑落少許抹茶 粉即完成

Ingredients

- 50g butter, softened*
- 50g caster sugar*1 egg*
- 50g self-raising flour, sifted*1 tsp matcha powder*
- 50ml double cream
- matcha powder to dust

<u>Steps</u>

- Add all starred ingredients in to a bowl, mix well, pour it into 2 mugs
- 2. Bake in a pre-heated oven in 180C for 10-15 mins
- 3. Beat the cream to soft peaks
- Add cream onto the cooled cake, sift matcha powder on top