

<Stir-fried garlic buds>

1 pack (about 80g)

Seasoning mixture: 1/2 tbs of soy sauce, oyster sauce, sugar
1 tbs of hot water

1. Chop (5cm), stir-fry with 1/2 tbs of oil, add 1 cup of hot water with some salt and boil slightly.
2. Stir-fry 1/2 portions of minced garlic and ginger with sesame oil.
3. Add garlic buds and stir-fry with seasoning mixture.

<Tapioca> 100g

1. Prepare 1 liter of hot water. (10 times the amount of tapioca)
2. Boil the tapioca for 30 minutes on low heat.
3. Stir occasionally so that it doesn't stick.
4. Cover the pot and leave for 20 minutes.
5. Take out the tapioca and cool with ice water.
6. Sweeten with 2 tbs of honey.
6. Serve with Chinese green tea, milk tea.