

Matcha Papins

		Created on December 1, 2018
		Created by Mutsuko Tokunaga
Ingredients	Amounts	Instructions
MT-21 Sugar Water Boilded azuki Coffee Syrup Foamed milk Gilt	4g 3g 93g 20g 60cc 20g 60cc As needed	<ol style="list-style-type: none"> ① MT - 21, dissolve the sugar in water and keep it cool. ② Add syrup to coffee and mix. Keep in refrigerator. (Coffee is made by adding 140 cc of hot water to 8 g of coffee and dissolving by heating) ③ Put ice, boiled azuki in a glass, add coffee and mix. ④ Pour coffee gently with a spoon so that cold Matcha does not mix with coffee. ⑤ Place foamed milk on top of Matcha. ⑥ Shake powdered green tea powder to the surface. ⑦ Add a pinch of gold powder for finishing touch.