

MILKTEA MODULE



QUALITY IS
OUR
PRIORITY

HOW TO MAKE TAIWAN TAPIOCA PEARLS

INGREDIENTS:

1. Top Creamery Taiwan Tapioca Pearl 1kg
2. 10L Boiling Water
3. Top Creamery Muscovado Syrup 1kg

INSTRUCTIONS:

1. Prepare 10L Boiling water. Slowly put the 1kg Top Creamery Taiwan Tapioca Pearl on the hot pot. After 5 – 10 seconds mix gently the tapioca pearls until the tapioca pearls float.
2. Cook for 40 minutes.
3. After cooking the tapioca pearls, hover it for 30 minutes (steeping time).
4. Rinse it with cold water.

5. After rinsing with cold water, add 300ml of Top Creamery Muscovado Syrup or your desired syrup.



HOW TO BREW BLACK TEA



INGREDIENTS:

1. 1 pack of Top Creamery Black Tea
2. 5L of hot water

INSTRUCTIONS:

1. Boil the 5L of water until it reaches 80 – 90 degrees Celsius
2. Prepare 100grams of black tea.
3. Wait for 15 minutes (steeping time).
4. After the steeping time, separate loose tea using a tea net/strainer.
5. Now you can put it in a tea barrel.

INGREDIENTS:

1. 1 pack of Top Creamery Green Tea
2. 5L of hot water

INSTRUCTIONS:

1. Boil the 5L of water until it reaches 80 - 90 degrees Celsius
2. Prepare 100grams of green tea.
3. Wait for 3-7 minutes (steeping time).
4. After the steeping time, separate loose tea leaves using a tea net/strainer.
5. Now you can put it in a tea barrel.

HOW TO BREW GREEN TEA



HOW TO CREATE A MILKTEA

INGREDIENTS:

1. 1 pack of Top Creamery Non-Dairy Creamer powder
2. 1 pack of Top Creamery Supreme Cream Cheese powder

INSTRUCTIONS FOR 16 OZ. (MILKY SIDE):

2 scoops of Top Creamery Non-Dairy Creamer powder

1 scoop of Top Creamery Supreme Cream Cheese powder

3 scoops of Desired flavored powder

200ml Black Tea

INSTRUCTIONS FOR 16 OZ. (FLAVORY SIDE):

1 scoop of Top Creamery Non-Dairy Creamer powder

2 scoop of Top Creamery Supreme Cream Cheese powder

3 scoops of Desired flavored powder

200ml Black Tea



HOW TO CREATE A MILKTEA

INGREDIENTS:

1. 1 pack of Top Creamery Non-Dairy Creamer powder
2. 1 pack of Top Creamery Supreme Cream Cheese powder

INSTRUCTIONS FOR 22 OZ. (MILKY SIDE):

3 scoops of Top Creamery Non-Dairy Creamer powder

1 scoop of Top Creamery Supreme Cream Cheese powder

4 scoops of Desired flavored powder

250ml Black Tea

INSTRUCTIONS FOR 22 OZ. (FLAVORY SIDE):

2 scoop of Top Creamery Non-Dairy Creamer powder

1 scoop of Top Creamery Supreme Cream Cheese powder

4 scoops of Desired flavored powder

250ml Black Tea



HOW TO MAKE CREAM PUFF/ CHEESECAKE WALLING

INGREDIENTS:

1. Top Creamery Cream puff
2. Top Creamery Rock Salt & Cheese

INSTRUCTIONS FOR 5-8 CUPS:

OPTION 1:

30g Top Creamery Cream puff

30ml cold water/whipping cream



OPTION 2:

10g Top Creamery Supreme Cream Cheese powder

2g Top Creamery Rock Salt & Cheese

30ml cold water/whipping cream

HOW TO MAKE CREAM PUFF/ CHEESECAKE WALLING

INGREDIENTS:

1. Top Creamery Cream puff
2. Top Creamery Rock Salt & Cheese

INSTRUCTIONS FOR LARGE VOLUME:

OPTION 1:

- 100g** Top Creamery Cream puff
- 300ml** cold water/whipping cream



OPTION 2:

- 100g** Top Creamery Supreme Cream Cheese powder
- 20g** Top Creamery Rock Salt & Cheese
- 300ml** cold water/whipping cream

HOW TO MAKE MILK FOAM

INGREDIENTS:

1. Top Creamery Cream puff
2. Top Creamery Rock Salt & Cheese

INSTRUCTIONS FOR 5-8 CUPS:

OPTION 1:

- 30g** Top Creamery Cream puff
60ml cold water/whipping cream



OPTION 2:

- 10g** Top Creamery Supreme Cream Cheese powder
2g Top Creamery Rock Salt & Cheese
30ml cold water/whipping cream

HOW TO MAKE MILK FOAM

INGREDIENTS:

1. Top Creamery Cream puff
2. Top Creamery Rock Salt & Cheese

INSTRUCTIONS FOR LARGE VOLUME:

OPTION 1:

- 100g** Top Creamery Cream puff
300ml cold water/whipping cream



OPTION 2:

- 100g** Top Creamery Supreme Cream Cheese powder
20g Top Creamery Rock Salt & Cheese
300ml cold water/whipping cream

HOW TO MAKE WINTERMELON CHEESECAKE

INGREDIENTS:

1. Top Creamery Wintermelon Syrup
2. Top Creamery Black Tea

RECIPE:

For 22oz

200ml black tea

40ml Top Creamery Wintermelon syrup

For 16oz

150ml black tea

30ml Top Creamery Wintermelon syrup

HOW TO MAKE SEXY NUT CHEESECAKE TEMPTATION

INGREDIENTS:

1. Top Creamery Non Dairy Creamer
2. Top Creamery Black Tea
3. Top Creamery Supreme Cream Cheese
4. Top Creamery Hazelnut Syrup
5. Top Creamery Salted Caramel syrup
6. Top Creamery French Vanilla Syrup

RECIPE:

For 22 oz.

200ml black tea

1 scoop Top Creamery Non-Dairy Creamer powder

2 scoops Top Creamery Supreme Cream Cheese powder

20ml Top Creamery Hazelnut Syrup

10ml Top Creamery Salted Caramel Syrup

10ml Top Creamery French Vanilla Syrup

HOW TO MAKE SEXY NUT CHEESECAKE TEMPTATION

INGREDIENTS:

1. Top Creamery Non Dairy Creamer
2. Top Creamery Black Tea
3. Top Creamery Supreme Cream Cheese
4. Top Creamery Hazelnut Syrup
5. Top Creamery Salted Caramel syrup
6. Top Creamery French Vanilla Syrup

RECIPE:

For 16 oz.

150ml black tea

1 scoop Top Creamery Non-Dairy Creamer powder

2 scoops Top Creamery Supreme Cream Cheese powder

10ml Top Creamery Hazelnut Syrup

10ml Top Creamery Salted Caramel Syrup

10ml Top Creamery French Vanilla Syrup

HOW TO MAKE CHOCOLATE COOKIE OREO

INGREDIENTS:

1. Top Creamery Top Creamer powder
2. Top Creamery Black Tea
3. Top Creamery Supreme Cream Cheese powder
4. Top Creamery Hersheys powder
5. Top Creamery Chocolate Kisses powder

RECIPE:

For 22 oz.

200ml black tea

1 scoop Top Creamery Non-Dairy Creamer powder

2 scoops Top Creamery Supreme Cream Cheese powder

3 scoops Top Creamery Hershey powder

1 scoop Top Creamery Chocolate Kisses powder

HOW TO MAKE CHOCOLATE COOKIE OREO

INGREDIENTS:

1. Top Creamery Top Creamer powder
2. Top Creamery Black Tea
3. Top Creamery Supreme Cream Cheese powder
4. Top Creamery Hersheys powder
5. Top Creamery Chocolate Kisses powder

RECIPE:

For 16 oz.

150ml black tea

1 scoop Top Creamery Non-Dairy Creamer powder

1 scoop Top Creamery Supreme Cream Cheese powder

2 scoops Top Creamery Hershey powder

1 scoop Top Creamery Chocolate Kisses powder

HOW TO MAKE STRAWBERRY LYCHEE FRUIT TEA

INGREDIENTS:

1. Top Creamery Strawberry Syrup
2. Top Creamery Black Tea or Green Tea
3. Top Creamery Lychee Syrup

RECIPE:

For 22 oz.

200ml black tea or green tea

20ml Top Creamery Strawberry Syrup

20ml Top Creamery Lychee Syrup

For 16 oz.

150ml black tea or green tea

15ml Top Creamery Strawberry Syrup

15ml Top Creamery Lychee Syrup



HOW TO MAKE BLUEBERRY SODA

INGREDIENTS:

1. Soda
2. Top Creamery Blueberry Syrup

RECIPE:

For 22 oz.

250ml soda

40ml Top Creamery Blueberry Syrup

For 16 oz.

200ml soda

30ml Top Creamery Blueberry Syrup

For 12 oz.

150ml soda

15ml Top Creamery Blueberry Syrup

HOW TO MAKE CHOCO FROSTY FRAPPE

INGREDIENTS:

1. Top Creamery Frappe Base
2. Top Creamery Supreme Double Dutch powder
3. Top Creamery Supreme Cream Cheese powder
4. Top Creamery Hersheys powder
5. Top Creamery Chocolate Kisses powder
6. Water
7. Ice

RECIPE:

- 3 scoops** Top Creamery Frappe Base powder
- 1 scoop** Top Creamery Supreme Cream Cheese powder
- 1 scoop** Top Creamery Hersheys powder
- 1 scoop** Top Creamery Supreme Double dutch powder
- 1 scoop** Top Creamery Chocolate Kisses powder
- 100ml** water
- 1 full cup** 22oz ice

HOW TO MAKE STRAWBERRY CREAM OREO FRAPPE

INGREDIENTS:

1. Top Creamery Frappe Base
2. Top Creamery Cookies & Cream powder
3. Top Creamery Crushed Cookies
4. Top Creamery Strawberry Syrup
5. Water
6. Ice

RECIPE:

- 3 scoops** Top Creamery Frappe Base powder
- 3 scoops** Top Creamery Cookies and Cream powder
- 1 scoop** Top Creamery Crushed cookies
- 15ml** Top Creamery Strawberry Syrup
- 100ml** water
- 1 full cup** ice 22oz

HOW TO MAKE STRAWBERRY CREAM OREO FRAPPE

INGREDIENTS:

1. Top Creamery Frappe Base
2. Top Creamery Cookies & Cream powder
3. Top Creamery Crushed Cookies
4. Top Creamery Strawberry Syrup
5. Water
6. Ice

RECIPE:

- 3 scoops** Top Creamery Frappe Base powder
- 3 scoops** Top Creamery Cookies and Cream powder
- 1 scoop** Top Creamery Crushed cookies
- 15ml** Top Creamery Strawberry Syrup
- 100ml** water
- 1 full cup** ice 22oz

HOW TO MAKE STRAWBERRY CREAM OREO FRAPPE

INGREDIENTS:

1. Top Creamery Frappe Base
2. Top Creamery Cookies & Cream powder
3. Top Creamery Crushed Cookies
4. Top Creamery Strawberry Syrup
5. Water
6. Ice

RECIPE:

- 3 scoops** Top Creamery Frappe Base powder
- 3 scoops** Top Creamery Cookies and Cream powder
- 1 scoop** Top Creamery Crushed cookies
- 15ml** Top Creamery Strawberry Syrup
- 100ml** water
- 1 full cup** ice 22oz

STANDARD RECIPE GUIDE

Soda Base

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
SODA	100 ml	150 ml	200 ml	7.5	10	13
SYRUP	25 cc	35 cc	50 cc	7.2	9.6	14.4
CUBE ICE	150g	200g	250g	2	3	4
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				19.7	25.6	36.4
<u>SUGGESTED SELLING PRICE</u>				55	75	95
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Yogurt Base

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
WATER	100 ml	150 ml	200 ml	1	1	1
YOGURT SYRUP	30 cc	40 cc	50 cc	10.2	13.7	20.5
FLAVOR SYRUP	15 cc	20 cc	30 cc	9	12	18
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				24.2	30.7	45.5
<u>SUGGESTED SELLING PRICE</u>				60	75	95
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Fresh Milk Base (Syrup)

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
FRESH MILK	150 ml	200 ml	250 ml	11.25	15	18.75

FLAVOR SYRUP	30 cc	35 cc	50 cc	7.2	9.6	14.4
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CUBE ICE	200g	300g	400g	1	1	1
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TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
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TOTAL:				22.45	28.2	38.75
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<u>SUGGESTED SELLING PRICE</u>				60	80	100
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ADDED COST

MAN/ELECTRICITY/RENTALS				5		
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CUPS, LIDS, STRAW				5		
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UPGRADE TOPPING				5		
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STANDARD RECIPE GUIDE

Fresh Milk Base (Powder)

COSTING

POWDERED FLAVOR

2scoops 3scoops 4scoops 120Z 160Z 220Z

FRESH MILK 150 ml 200 ml 250 ml 11.25 15 18.75

FLAVOR SYRUP 30 cc 35 cc 50 cc 7.2 9.6 14.4

CUBE ICE 200g 300g 400g 1 1 1

TOPPINGS 3/4 cup 1 full scoop 1 full scoop 3 3 5

TOTAL: 22.45 28.2 38.75

SUGGESTED SELLING PRICE 60 80 100

ADDED COST

MAN/ELECTRICITY/RENTALS 5

CUPS, LIDS, STRAW 5

UPGRADE TOPPING 5

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STANDARD RECIPE GUIDE

Tea Base

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
TEA	100 ml	150 ml	200 ml	2.5	3.3	5
FLAVOR SYRUP	30 cc	35 cc	50 cc	7.2	9.6	14.4
TOP CREAMER	2 scoops	3 scoops	4 scoops	3.7	5.5	7.4
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				17.4	22.4	32.8
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Tea Base (milktea)

COSTING

<u>POWDERED</u>	120Z	160Z	220Z	120Z	160Z	220Z
TEA	150 ml	200 ml	250 ml	2.5	3.3	5
POWDER FLAVOR	2 scoops	3scoops	4scoops	7.8	11.7	15.6
TOP CREAMER	1scoops	2 scoops	3 scoops	1.85	3.7	5.55
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				16.15	22.7	32.15
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

CHEESECAKE SERIES GUIDE

Tea Base (milktea)

COSTING

<u>POWDERED</u>	120Z	160Z	220Z	120Z	160Z	220Z
TEA	150 ml	200 ml	250 ml	2.5	3.3	5
POWDER FLAVOR	2 scoops	3scoops	4scoops	7.8	11.7	15.6
CREAM CHEESE	1scoops	2 scoops	3 scoops	1.85	3.7	5.55
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				16.15	22.7	32.15
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Tea Base (Milktea)

COSTING

<u>FRUIT SYRUP</u>	120Z	160Z	220Z	120Z	160Z	220Z
TEA	100 ml	150 ml	200 ml	2.5	3.3	5
TOP CREAMER	1 scoops	2 scoops	3 scoops			
SYRUP	30 cc	35 cc	50 cc	7.2	9.6	14.4
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				13.7	16.9	25.4
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

CHEESECAKE RECIPE GUIDE

Tea Base (Milktea)

COSTING

<u>FRUIT SYRUP</u>	120Z	160Z	220Z	120Z	160Z	220Z
TEA	100 ml	150 ml	200 ml	2.5	3.3	5
CREAMCHEESE	1 scoops	2 scoops	3 scoops			
SYRUP	30 cc	35 cc	50 cc	7.2	9.6	14.4
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				13.7	16.9	25.4
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Tea Base (Fruitea)

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
TEA	100 ml	150 ml	200 ml	2.5	3.3	5
FLAVOR SYRUP	25 cc	35 cc	50 cc	7.2	9.6	14.4
CUBE ICE	200g	300g	400g	1	1	1
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				13.7	16.9	25.4
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Shake / Frappe Series

COSTING

<u>FRUIT SYRUP</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
FRAPPE BASE	2 brown	3 brown	4 brown	4.4	6.7	8.8
FLAVOR SYRUP	30 cc	40 cc	60 cc	6.7	9	13
CUBE ICE	12oz full cup	16oz full cup	22oz full cup	2	2	3
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				16.5	20.7	29.8
<u>SUGGESTED SELLING PRICE</u>				55	75	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

Ice Blend / Frappe Series

COSTING

<u>POWDERED</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
FRAPPE BASE	1scoop	2scoops	3scoops	2.2	4.4	6.6
POWDER FLAVOR	2scoops	3scoops	4scoops	4.4	6.6	8.8
CUBE ICE	12oz full cup	16oz full cup	22oz full cup	2	2	3
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				11.6	16	23.4
<u>SUGGESTED SELLING PRICE</u>				50	65	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

CHEESECAKE RECIPE GUIDE

Ice Blend / Frappe Series

COSTING

<u>POWDERED</u>	12OZ	16OZ	22OZ	12OZ	16OZ	22OZ
FRAPPE BASE	1scoop	1scoops	2scoops	2.2	4.4	6.6
CREAM CHEESE POWDER FLAVOR	1/2scoop	1scoops	1scoops			
	2scoops	3scoops	4scoops	4.4	6.6	8.8
CUBE ICE	12oz full cup	16oz full cup	22oz full cup	2	2	3
TOPPINGS	3/4 cup	1 full scoop	1 full scoop	3	3	5
TOTAL:				11.6	16	23.4
<u>SUGGESTED SELLING PRICE</u>				50	65	85
<u>ADDED COST</u>						
MAN/ELECTRICITY/RENTALS				5		
CUPS, LIDS, STRAW				5		
UPGRADE TOPPING				5		
				15		

STANDARD RECIPE GUIDE

SWEETNESS % GUIDE

SYRUPS 12OZ 16OZ 22OZ

100% 30 ml 40 ml 60 ml

75% 25 ml 30 ml 50 ml

50% 20 ml 20 ml 30 ml

25% 10 ml 10 ml 20 ml

POWDERS 12OZ 16OZ 22OZ

100% 2 3 4
scoops scoops scoops

75% 1.5 2.5 3.5
scoops scoops scoops

50% 1 scoop 2 3
scoops scoops scoops

25% - 1.5 2.5
scoops scoops

HOW TO PREPARE EGG PUDDING

STEPS:

1. Put water into a heating container for boiling.
2. Pour and dilute 100 grams of TOP Creamery Egg Pudding into 600cc boiling water.
3. Add sugar as needed.
4. Chill and serve.

HOW TO PREPARE BASIL SEEDS

STEPS:

1. Put 100ml warm water in a container or glass.
2. Then, 1 brown scoop of basil seeds.
3. Wait for it until it floats.



HOW TO MAKE BUTTERFLY PEA

STEPS:

1. Put 100ml warm water in a container or glass.
2. Then, 1 brown scoop of basil seeds.
3. Stir well until the powder dissolves.

HOW TO MAKE MANGO MILK

RECIPE 16OZ:

- 200 cc Fresh Milk
- 40 cc Top Creamery Mango Syrup
- 1 full 16 oz. cup of ice
- Add sinkers.



HOW TO MAKE STRAWBERRY MATCHA MILK

RECIPE 16OZ:

- 200 cc Fresh Milk
- 20 cc Top Creamery Strawberry Syrup
- 2 brown scoop of Top Creamery Matcha powder
- 1 full 16 oz. cup of ice
- Add sinkers.

HOW TO MAKE LEMON WINTERMELON TEA

RECIPE 16OZ:

- 200 ml Tea
- 40 cc Top Creamery Wintermelon Syrup
- Sliced Lemon
- 1 full 16 oz. cup of ice
- Add sinkers.



HOW TO MAKE SUNRISE TEA

RECIPE 16OZ:

- 200 ml Green Tea
- 40 cc Top Creamery Passion Fruit Jam
- 1 full 16 oz. cup of ice
- Add sinkers.

HOW TO MAKE BLOODY MOON

RECIPE 16OZ:

- 200 ml Tea
- 40 cc Top Creamery Hibiscus Syrup
- 2 brown scoops of Grass Jelly
- 1 brown scoop basil seed
- 1 scoop Top Creamery Strawberry popping bobba
- 1 scoop Top Creamery Peach popping bobba
- 1 full 16 oz. cup of ice
- Add sinkers.



HOW TO MAKE SUNRISE TEA

RECIPE 16OZ:

- 200 ml Green Tea
- 40 cc Top Creamery Passion Fruit Jam
- 1 full 16 oz. cup of ice
- Add sinkers.

HOW TO MAKE BLOODY MOON

RECIPE 16OZ:

- 200 ml Tea
- 40 cc Top Creamery Hibiscus Syrup
- 2 brown scoops of Grass Jelly
- 1 brown scoop basil seed
- 1 scoop Top Creamery Strawberry popping bobba
- 1 scoop Top Creamery Peach popping bobba
- 1 full 16 oz. cup of ice
- Add sinkers.



HOW TO MAKE JUNJIE'S SIGNATURE DRINK

RECIPE 16OZ:

- 200 ml Top Creamery A+ Jasmine Green Tea
- 20cc Top Creamery pineapple jam
- 20cc Top Creamery passionfruit jam
- 10ml Top Creamery Kumquat Syrup
- 1 full 16 oz. cup of ice
- Add basil seeds as sinkers.

HOW TO MAKE TARO AND MESSY UBE

RECIPE 16OZ:

- Mess Cup with Ube.
- 200ml Top Creamery Ceylon Uva Black Tea
- 3 brown scoops Top Creamery Taro powder
- 2 brown scoops Top Creamery Top Creamer
- Add Egg pudding as sinkers

