



茶饮咖啡源头供应链战略伙伴
Tea & Coffee Supply Chain Strategic Partner

君聰 超浓 可可浆



君聪

JCOK

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抹茶可可

Matcha Cocoa



- 1 抹茶粉3g, 纯净水70g,
溶解搅匀备用
Matcha powder 3g,
water 70g, mix until
dissolved and set aside.
- 2 君聪超浓可可浆50g、
冰块50g, 蒸汽机
加热至35°C左右
JCOK Extra Thick Cocoa
Syrup 50g, ice 50g. Steam
until approx. 35°C.
- 3 冰块150g、鲜牛奶120g,
倒入上述液体, 淋上70g
抹茶液即可出杯
Ice 150g, fresh milk 120g,
pour in the mixture above,
top with matcha mixture 70g.



冰摩卡

Iced Mocha



- 1 萃取30g意式浓缩
Extract 30g espresso
- 2 君聪超浓可可浆60g、意式浓缩30g、冰块50g,用蒸汽机加热至35°C左右
JCOK Extra Thick Cocoa Syrup 60g, espresso 30g, ice 50g. Steam until approx. 35°C.
- 3 冰块180g、鲜牛奶150g, 倒入上述液体即可出杯
Ice 180g, fresh milk 150g, pour in the mixture above and serve.



鲜奶可可冰

Iced Cocoa Fresh Milk



- 1 君聪超浓可可浆60g、
冰块50g,用蒸汽机
加热至35°C左右
JCOK Extra Thick
Cocoa Syrup 60g,
ice 50g. Steam until
approx. 35°C.
- 2 冰块180g、鲜牛奶
150g,倒入上述液
体即可出杯
Ice 180g, fresh milk 150g,
pour in the mixture above
and serve.

