



UBE CHEESECAKE BOBA MOCKTAILS

INGREDIENTS

Group Base

Ingredient	KG
Boba Pearls, cooked	0.050
Total Weight:	0.050

Group Garnish

Ingredient	KG
<u>Pettina Cheesecake Mix</u>	0.005
Cold Water	0.010
Apito Ube Paste	0.001
Total Weight:	0.016

Group Body

Ingredient	KG
<u>PETTINA CHEESECAKE MIX</u>	0.020
Fresh Milk	0.180
Ice	0.180
Total Weight:	0.380



DISPLAY CONDITIONS

Chilled



CATEGORY

Other Products



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Sweet Food, Sweet Good

Group Topping

Ingredient

WHIPBRITE WHIPPED TOPPING 100

Cold Water

KG

0.020

0.040

Total Weight: 0.060

METHOD

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the boba pearl at the bottom of the cup.

Garnish:

1. Whisk together Pettina Cheese Cake Mix and fresh milk until no lumps.
2. Then divide the mixture into two. Add the Apito Ube Paste on one of the mixtures.
3. Create marble effect using the two-cheese cake mixture on the sides of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.