



More More Moo

● 1 serving

Ingredients

Ingredients	Amount(g · cc)		
Batter	1 sheet	Fresh cream ※a	80g
Marble ice cream	35ml	Granulated sugar ※a	6g
Pellet-shaped chocolate	2 pieces	Condensed milk	10ml
Sablé	1 piece	Dessert pipette	1 piece
Cashew nut	2 pieces	Frozen milk kuzu mochi	4 slices (~20g)
Strawberry	1	Frozen diced strawberry	10g
		Thyme	1 piece
		Wafer	1/2 piece

Instructions

- 1 Mix the ingredient in a, and whip it until it forms a firm peak.
- 2 Spread the crepe and place the whipped cream (~80g) on it.
- 3 Shape the cream into an inverted triangle. Then, sprinkle diced strawberries and milk kuzu mochi on it.
- 4 Fold the crepe in half. Then, roll it from the left.
- 5 Hold the crepe in hand, and squeeze whipped cream around the edges.
- 6 Place a scoop of ice cream in the center.
- 7 Make a hole at where the ears and eyes belong and insert the cashew nuts and pullet-shaped chocolate in it. Place a sablé cookie in front of the ice cream.
- 8 Place 5 slices of strawberries around the ice cream.
- 9 Put a wafer behind the ice cream and place a dessert pipette filled with condensed milk and a sprig of thyme on the right.