



An Ice-Cream That Never Melts!?

Japanese-style Tiramisu Crepe (Tokyo ver.)

◎1 serving

Ingredients

Ingredients	Amount(g・cc)		
Batter	1 sheet	Cheese cream	15g
Cheese cream (For topping)	30g	"Tsubuan"(Sweet red bean Paste)	18g
Sponge cake	10g	Red pea	2g
Black syrup	7g	"Kanten" (Agar)	12g
"Kinako" (Roasted soybean flour)	1g	Canned mandarin orange	3g
Fresh cream ※a	50g	Canned cherry	5g
Granulated sugar ※a	5g	Printed "Monaka"	1 piece
		(Thin crisp wafer made of mochi)	

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 (~35g) on it.
- 3 Shape the cream into an inverted triangle. Then, sprinkle sponge cakes, black syrup and Kinako on it. Then, squeeze a horizontal line of cheese cream (15g) at the top right corner of the whipped cream.
- 4 Fold the crepe in half and roll it from the left.
- 5 Hold the crepe in hand and top it with whipped cream. Then, squeeze some cheese cream at the back right corner like a soft serve ice cream (about 3 and a bit more layers).
- 6 Place the tsubuan at the front left of the cheese cream. Then, place the kanten, red peas, canned mandarin orange, and canned cherry at the front right.
- 7 Place the printed monaka at the back left corner.

