



An Ice-Cream That Never Melts!?

Japanese-style Tiramisu Crepe (Kyoto ver.)

●1 serving

Ingredients

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Amount(g・cc)

Batter	1 sheet	Cheese cream	15g
Cheese cream (For topping)	30g	Matcha warabi mochi	20g
Sponge cake	10g	Matcha powder	Q.S.
Black syrup	7g	Oiri bridal sweet	Q.S.
"Kinako" (Roasted soybean flour)	1g	Printed "Monaka"	1 piece
Fresh cream ※a	50g	(Thin crisp wafer made of mochi)	
Granulated sugar ※a	5g		

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 squeeze some cheese cream at the back right corner like a soft serve ice cream (about 3 and a bit more layers).
- 6 Place 2 matcha warabi mochi at the front and sprinkle matcha powder all over it.
- 7 Place 3 oiri bridal sweets on the top of the cheese cream.
- 8 Place the printed monaka at the back left corner.

