



# An Ice-Cream That Never Melts! Japanese-style Tiramisu Crepe (Osaka ver.)

● 1 serving

## Ingredients

Ingredients	Amount(g · cc)		
Batter	1 sheet	Cheese cream	15g
Cheese cream (For topping)	30g	Cream puff	2 pieces
Sponge cake	10g	Chocolate (For coating)	10g
Black syrup	7g	Finely chopped pistachio	Q.S.
"Kinako" (Roasted soybean flour)	1g	Dried strawberries (Coarse grain)	Q.S.
Fresh cream ※a	50g	Toothpick	2 pieces
Granulated sugar ※a	5g	Printed "Monaka" (Thin crisp wafer made of mochi)	1 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 (~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 "takoyaki cream puffs" (please refer to the preparation part) at the front and place 2 toothpicks near them.
- 7 Place the printed monaka at the back left corner.

