

# Yogurt



## Raw Material:

Milk--- 1000g; Power--- 200ml

## Tips:

1. The yogurt container must be sterilized before fermentation.
2. Do not open the cap while fermenting.
3. The temperature for ferment is 35-45 degrees.
4. Cold store for yogurt make it taste good.

## Storage:

Store with seal at regular temperature, storage period 3 days.

## Methods:



1 Prepare milk and powder.



2 Wash the bowl with 100 degrees hot water.



3 Mix the milk with powder in 5:1 proportion.



4 Temperature: 45 degrees  
Timing: 7 hours.



5 Put in refrigerator with seal for 8 hours. You can add some fruit on it.



# Orange Slice With Chocolate

## Raw Material:

Orange---3 pcs, Sugar---150g  
Water---300g  
Black chocolate --- some

## Tips:

Please tempering when you use pure chocolate.

## Storage:

Store with seal at regular temperature,  
storage period 3 months.

## Methods:



1 Wash the orange with salt and then wash it by water.



2 Cut into 5 mm slices.



3 Boil with sugar.



4 Put the oil paper on it.



5 Boil till it orange surface become translucent.



6 Drain and out on trays.



7 Temperature: 45 degrees, Timing: 3-4 hours.



8 Stick with chocolate, put on oil paper.





# Mango & Strawberry Roll



## ✦ Raw Material:

Strawberry---250g  
Mango---250g  
Sugar A---50g  
Sugar B---50g

## ✦ Tips:

The timing is depends on the thickness of the fruit purees.

## ✦ Storage:

Store with seal at regular temperature, storage period 1 week.

## ✦ Methods:



**1** Cut the fruit into pieces and mixed with sugar. Cold store for 4 hours for cure.



**2** Strawberry: Boil and puree.



**3** Mango: Boil and puree.



**4** Mixed the fruit puree.



**5** Put on trays.



**6** Temperature: 43/49 degrees, Timing: 1-2 hours.



**7** Roll it up after well dried.



**8** Cut it up.



# Banana & Milk Roll

## ❖ Raw Material:

Banana--- 600g, Milk---250ml  
Sugar--- some

## ❖ Storage:

Store with seal at regular temperature,  
storage period 2 weeks.

## ❖ Methods:



- 1 Prepare fresh banana, milk silver paper and slicer.



- 2 Peel off the banana, cut into slices with slicer.



- 3 Mixed with milk and sugar.



- 4 Puree with a blender.



- 5 Put a silver paper on the trays, pull the puree on it. Temperature: 70 degrees, Timing: 6 hours. Remove the silver paper and roll it up when it become 80% dry, then dry again.





# Hawthorn Long Coil



## Raw Material:

Hawthorn---1000g, Sugar---some

## Tips:

The timing is depends on the thickness of the fruit purees.

## Storage:

Store with seal at regular temperature ,storage period 6 months.

## Methods:



- 1 Wash and remove the stones. Put sugar into it.



- 2 Puree with a blender which can heat the puree.



- 3 The color of puree is different from what we buy outside.



- 4 Pour in trays.



- 5 Temperature: 70 degrees Timing: 6 hours.



- 6 Roll it up after well dried. Then cut into slices.



- 7 Pack it with cellophane.