



鼎珍食品工業股份有限公司

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如何煮出好吃的珍珠拉麵 How to cook the delicious Tapioca Ramen??

- 將約十碗份量的水煮沸(珍珠拉麵和水的比例為 1 : 10) (珍珠拉麵低於 500g 請用 3 公升的水)
Prepare 10 times of water to boil (The ratio of tapioca ramen to water is 1 : 10) (If the Tapioca Ramen is under 500g, the water request is 3 liters)
- 將珍珠拉麵倒入滾水中加熱並攪拌，直到所有珍珠拉麵浮於水面
Put the Tapioca Ramen into the boiling water and stir until all the ramen float out of the water.
- 請用中小火滾煮，並開始計時 8 分鐘
Please boil with medium-low fire and begin to time 8 min.
- 步驟三完成後，請熄火蓋上鍋蓋悶 15 分鐘。
After step 3, turn off the fire and braise with a pan cover for 15mins.
- 步驟四完成後，以冷水沖洗煮熟的珍珠拉麵後瀝乾，加入適量的糖水，攪拌均勻後即成美味可口的珍珠拉麵
Scoop all the cooked Tapioca Ramen out of the pot and flush them with cool water. Drain, and mix with sugar water. The Tapioca Ramen are ready to eat.
- 軟 Q 度依個人喜好，請自行增加或減少燜鍋時間
You can decide the braising time according to your taste.

