



鼎珍食品工業股份有限公司

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如何煮出好吃的粉條 How to cook the delicious Tapioca Noodle Jelly??

- 將約十碗份量的水煮沸(粉條和水的比例為 1 : 10) (粉條低於 500g 請用 3 公升的水)
Prepare 10 times of water to boil (The ratio of tapioca noodle jelly to water is 1 : 10) (If the Tapioca Noodle Jelly is under 500g, the water request is 3 liters)
- 將粉條倒入滾水中加熱並攪拌，直到所有粉條浮於水面
Put the Tapioca Noodle Jelly into the boiling water and stir until all the noodle 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，以冷水沖洗煮熟的粉條後瀝乾，加入適量的糖水，攪拌均勻後即成美味可口的粉條
Scoop all the cooked Tapioca Noodle Jelly out of the pot and flush them with cool water. Drain, and mix with sugar water. The Tapioca Noodle Jelly 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.

