

MILKLAB[®]

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MILKLAB[®] SOY MILK



Mint Latte Soy Milk

DECIPTION:

20ml	Monin Green Mint Syrup
10ml	Sugar Syrup
120ml	MilkLab Soy Milk
9g	1 Shot of Espresso
16oz	Ice

METHOD:

1. Mix Green Mint Syrup with Soy Milk and fill ice.
2. Fill Soy Milk.
3. Top up Espresso.

TOTAL COSTING
\$ 0.86



Butterfly Cream

DECIPTION:

20ml	Monin Butterfly Syrup
150ml	MilkLab Soy Milk
20ml	Sweetened Milk
16oz	Ice

METHOD:

1. Monin Butterfly Syrup mix with Sweetened Milk and fill ice.
2. Top up MilkLab Soy Milk

TOTAL COSTING
\$ 0.83

Ice Latte Soy Milk

DECIPTION:

15ml	Sugar Syrup
120ml	MilkLab Soy Milk
9g	1 Shot of Espresso
16oz	Ice

METHOD:

1. Suger Syrup mix with Soy Milk and fill ice
2. Top up espresso

TOTAL COSTING
\$ 0.58





Ice Pandan Latte Soy Milk

DECIPTION:

20ml Monin Pandan Syrup
120ml MilkLab Soy Milk
18g 2 Shots of Espresso
16oz Ice

METHOD:

1. Monin Pandan Syrup mix with Soy Milk and fill ice.
2. Top up espresso.

TOTAL COSTING

\$ 0.88



Ice Cambodian with Soy Milk

DECIPTION:

40ml Sweetened Milk
5g Non-Dairy Creamer
90ml Milk Lab Soy Milk
18g 2 Shots of Espresso
16oz Ice

METHOD:

1. Espresso mix with Non-Dairy Creamer and Soy Milk together and fill ice.
2. Fill soy milk

TOTAL COSTING

\$ 0.75

Ice Chocolate Latte Soy Milk

DECIPTION:

10g Chocolate Powder
100ml MilkLab Soy Milk
20g Sweetened Milk
10ml Hot Water
16oz Ice

METHOD:

Chocolate powder stir with hot water and mix with Soy Milk and fill ice.

TOTAL COSTING

\$ 0.55



Ice Blue latte Soy Milk

DECIPTION:

10ml Monin Blue Caracao Syrup
120ml MilkLab Soy Milk
30ml Sweetened Milk
16oz Ice

METHOD:

1. Mix all ingredients together and fill ice
2. Top up Soy Milk.

TOTAL COSTING

\$ 0.62

