



TUTORIAL GUIDE

FOR FOOD BUSINESS



MILK TEA

HOW TO PREPARE



BY BATCH

Mix 1 pack (500g) of inJoy Milk Tea Powder into 4-6 Liters of water to make 12-16 cups of 16oz. or 22oz. serving size.

SERVING SIZE:

12oz cup: 2 tbsp of inJoy Milk Tea Powder + 180ml of water + 4 to 5 pcs of tube ice.

16oz cup: 3 tbsp of inJoy Milk Tea Powder + 270ml of water + 4 to 5 pcs of tube ice.

22oz cup: 4 tbsp of inJoy Milk Tea Powder + 360ml of water + 4 to 5 pcs of tube ice.





TAPIOCA PEARLS

HOW TO PREPARE



USING PEARL COOKER

STEP 1: Set desired cooking time on pearl cooker. Recommended is 20 minutes boil, 30 minutes stew.

STEP 2: Add 3 Liters of water to Pearl cooker.

STEP 3: Add 1kg of inJoy Tapioca Pearls during "Add Pearls" stage, then stir.

STEP 4: Dissolve 1/2kg brown sugar once cooking program ends.

USING RICE COOKER

STEP 1: Add 3 Liters of water to rice cooker. Turn on.

STEP 2: Once boiling, add 1kg of inJoy Tapioca Pearls. Then stir.

STEP 3: Boil for 20 minutes.

STEP 4: Remove plug of rice cooker. Allow pearl to soak for 30 minutes.

STEP 5: Add 1/2kg of brown sugar into mixture.

USING STOVE TOP

STEP 1: Boil 6 Liters of water.

STEP 2: Once boiling, add 1kg of inJoy Tapioca Pearls. Then stir.

STEP 3: Cover, boil for 25 to 30 minutes.

STEP 4: Turn off heat. Allow pearls to soak, covered.

STEP 5: Drain inJoy Tapioca Pearls and add 1/2 kg of brown sugar.



MILK TEA FLOATERS

HOW TO PREPARE

KREEM PUFF

FOR FLOATER

8 tbsp of inJoy Kreem Puff powder + 80ml (1/3 cup) water.

FOR WALLING

6 tbsp of inJoy Kreem Puff powder + 36ml of water.



CREAM CHEESE

FOR FLOATER

4 tbsp of inJoy Cream Cheese powder + 80ml (1/3 cup) cold water.

FOR WALLING

3 tbsp of inJoy Cream Cheese powder + 40ml (1/8 cup) of cold water.





OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

CHOCO COMFORT



PROCEDURE

- 1. FOR WALLING 1:** Apply inJoy Chocolate Fondue at the bottom.
- 2. FOR WALLING 2:** Dissolve 35g of inJoy Cream Cheese in 60ml cold water. Add inJoy Crushed Cookies. Spread on walls of the cup.
- 3. FOR DRINK MIX:** Mix dissolve 93g inJoy Cookies & Cream milk shake in 75ml of water just to dissolve the powder. Add 300g of crushed ice and blend until smooth.
- 4. FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream powder in 60ml of cold water. Apply on top of drink.
- 5.** Add lots of nuts, inJoy Chocolate Syrup and inJoy Crushed Cookies as finishing touches.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Fun Frappe Whipped Cream	P228	35g	P15.96
Water	P35	60ml	P0.11
inJoy Chocolate Syrup	P84	10g	P1.12
inJoy Crushed Cookies	P77	10g	P1.54
Nuts	-	-	-
inJoy Cream Cheese (Heavy)	P252	35g	P17.64
Water	P35	60ml	P0.11
inJoy Cookies & Cream Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.50
inJoy Chocolate Fondue	P180	15g	P2.70
TOTAL:			56.18



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

COOKIE FIESTA



PROCEDURE

- 1. FOR WALLING:** Dissolve 35g inJoy Whipped Cream Powder in 60ml cold water. Add inJoy Crushed Cookies on mixture. Mix until thick. Spread on glass.
- 2.** Spread inJoy Choco syrup on glass.
- 3. FOR DRINK MIX:** Dissolve 93g inJoy Cookies & Cream milk shake in 75ml of water just to dissolve the powder. Add 300g of crushed ice and blend until smooth.
- 4. FOR THE TOPPING:** Mix 30g of inJoy Cream Cheese in 55ml of cold water until thick. Add inJoy Crushed Cookies and add as topping.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Cream Cheese (Heavy)	P252	30g	P15.12
Water	P35	55ml	P0.11
inJoy Crushed Cookies	P77	10g	P1.54
inJoy Cookies & Cream Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.50
inJoy Chocolate Syrup	P84	10g	P1.12
inJoy Whipped Cream (Heavy)	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Crushed Cookies	P70	10g	P1.40
TOTAL:			52.37



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

COOKIE MONSTER



PROCEDURE

- 1. FOR WALLING:** Mix 24g of inJoy Kreem Puff in 36ml water. Add inJoy Crushed Cookies for the added texture and flavor. Mix well until thick then spread on the bottom part of the drink.
- 2. FOR DRINK MIX:** Blend 93g of inJoy Milk shake in 75ml of water just to remove residue. Add 300g of crushed ice and blend again until smooth.
- 3. FOR THE TOPPING:** Top with inJoy Whipped Cream (Mix 35g of inJoy Whipped Cream powder in 60ml of cold water).
- 4.** Drizzle with inJoy Chocolate Fondue.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Cream Cheese (Heavy)	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Chocolate Fondue	P180	5g	P0.90
inJoy Chocolate Kisses Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.50
inJoy Kreem Puff (Heavy)	P125	24g	P12.00
Water	P35	36ml	P0.07
inJoy Crushed Cookies	P77	10g	P1.54
inJoy Tapioca Pearls (Cooked)	P60.4	120g	P7.25
TOTAL:			54.84



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

FRAPPE SUPREME



PROCEDURE

- 1. FOR THE MID WALLING:** Dissolve 30g of inJoy Whipped Cream powder in 20ml of cold water and mix until thick. Spread on the cup.
- 2. FOR THE BOTTOM WALLING:** Add inJoy Crushed Cookies on the heavy Whipped Cream mixture and spread at the bottom of the glass.
- 3. FOR THE DRINK MIX:** Dissolve 93g of inJoy Black Forest Milk Shake in 75ml of water just to dissolve the powder. Add 300g crushed ice and blend until smooth.
- 4. FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60ml of cold water. Apply on top of drinks.
- 5.** Drizzle with inJoy Chocolate Syrup. lots of nuts and inJoy Crushed Cookies.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Cream Cheese	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Chocolate Syrup	P84	5g	P0.56
Nuts	-	-	-
inJoy Black Forest Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.5
inJoy Whipped Cream (Heavy)	P228	30g	P13.68
Water	P35	20ml	P0.039
inJoy Crushed Cookies	P77	10g	P1.54
TOTAL:			48.89



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

GRAND COFFEE JELLY



PROCEDURE

1. Add your cooked inJoy Coffee Flavored Gulaman.
2. **FOR THE DRINK MIX:** Dissolve 93g of inJoy Mocha Milk Shake in 75ml of water just to dissolve the powder. Add 300g of crushed ice and blend until smooth.
3. **FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60ml of cold water. Apply on top of drinks.
4. Overload with lots of nuts and drizzle with inJoy Caramel Syrup.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Fun Frappe Whipped Cream	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Caramel Syrup	P122	5g	P0.61
Nuts	-	-	-
inJoy Mocha Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.50
inJoy Coffee Flavored Gulaman (cooked)	P9	10g	P3.60
TOTAL:			37.29



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

STRAWBERRY TROPHY



PROCEDURE

- 1. FOR THE WALLING:** Dissolve 35g of inJoy Cream Cheese in 60ml cold water. Mix until thick and spread on upper and lower portion of glass.
- 2. FOR THE DRINK MIX:** Dissolve 67g of inJoy Wintermelon Milk Tea in 360ml of water. Pour into glass.
- 3. FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60ml of cold water and mix. Add inJoy Strawberry Fruit Syrup. Once done, apply on top of drink.
- 4.** Drizzle with inJoy Strawberry Fruit Flavored Syrup on top.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Whipped Cream	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Strawberry Fruit Flavored Syrup	P120	15g	P1.80
inJoy Cream Cheese (Heavy)	P252	35g	P17.64
Water	P35	60ml	P0.12
inJoy Wintermelon Milk Tea	P110	67g	P14.74
Water	P35	360ml	P0.70
TOTAL:			51.08



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

STRAWBERRY BOMB



PROCEDURE

- 1. FOR THE WALLING:** inJoy Strawberry Fruit Flavored Syrup on side of glass.
- 2.** Add cooked inJoy Cherry Flavored Gulaman into cup.
- 3. FOR THE DRINK MIX:** Dissolve 93g of inJoy Strawberry Milk Shake in 75ml of water just to dissolve the powder. Add 300g of crushed ice and blend until smooth.
- 4. FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60g cold water. Add on top of drink.
- 5.** Overload with nuts and drizzle with inJoy Strawberry Syrup.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Whipped Cream	P228	35g	P15.96
Water	P35	60ml	P0.12
inJoy Strawberry Fruit Flavored Syrup (topping)	P120	20g	P2.40
inJoy Strawberry Milk Shake	P165	93g	P15.35
Water	P35	75ml	P0.15
Crushed Ice	P5	300g	P1.50
inJoy Strawberry Fruit Flavored Syrup (walling)	P120	10g	P1.20
inJoy Cherry Flavored Gulaman	P9	-	-
TOTAL:			36.68



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

MATCHA MELT



PROCEDURE

1. Dissolve 45g of inJoy Kreem Puff Powder in 60ml of water. Mix until thick. Spread on glass.
2. Add cooked inJoy Tapioca Pearls.
3. **FOR THE DRINK MIX:** Dissolve 67g of inJoy Matcha Milk Tea in 360ml of water. Pour it to glass.
4. **FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60g cold water. Add on top of drink.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Fun Frappe Whipped Cream	P228	35g	P15.96
Water	P35	60ml	P0.12
Nuts	-	-	-
inJoy Matcha Milk Tea	P172	67g	P23.05
Water	P35	360ml	P0.70
inJoy Kreem Puff (Heavy)	P125	45g	P11.25
Water	P35	60ml	P0.12
inJoy Tapioca Pearls (Cooked)	P60.40	120g	P7.25
TOTAL:			58.45



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

RED VELVET ROYALE



PROCEDURE

- 1. FOR THE WALLING:** Dissolve 35g of inJoy Cream Cheese Powder in 60ml of cold water. Mix until thick. Spread diagonally on cup.
- 2.** Add cooked inJoy Tapioca Pearls
- 3. FOR THE DRINK MIX:** Dissolve 67g of inJoy Red Velvet Milk Tea in 360ml of water. Pour it to glass.
- 4. FOR THE TOPPING:** Dissolve 35g of inJoy Whipped Cream Powder in 60g cold water. Add on top of drink.
- 5.** Add inJoy Crushed Cookies on top of whipped cream topping.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Fun Frappe Whipped Cream	P228	35g	P13.68
Water	P35	65ml	P0.11
inJoy Crushed Cookies	P70	10g	P1.40
inJoy Red Velvet Milk Tea	P110	67g	P14.74
Water	P35	360ml	P0.70
inJoy Cream Cheese (Heavy)	P252	35g	P17.64
Water	P35	60ml	P0.12
inJoy Tapioca Pearls (Cooked)	P60.40	120g	P7.25
TOTAL:			55.64



OVERLOAD RECIPES

MILK TEA AND MILK SHAKE

MANGO BURST



PROCEDURE

1. Dissolve 30g of inJoy Cream Cheese Powder in 50ml of cold water. Add inJoy Caramel Syrup on mixture. Spread on glass.
2. Add cooked inJoy Tapioca Pearls.
3. **FOR THE DRINK MIX:** Dissolve 67g of inJoy Mango Cheesecake Milk Tea in 360ml of water. Pour it to glass.
4. **FOR THE TOPPING:** Dissolve 30g of inJoy Whipped Cream Powder in 60ml cold water.
5. Add nuts.

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Fun Frappe Whipped Cream	P228	30g	P13.68
Water	P35	60ml	P0.12
inJoy Mango Cheesecake Milk Tea	P110	67g	P14.74
Water	P35	360ml	P0.70
inJoy Whipped Cream (Heavy)	P228	30g	P13.68
Water	P35	50ml	P0.097
inJoy Caramel Syrup	P122	10g	P1.22
inJoy Tapioca Pearls (Cooked)	P60.40	120g	P7.25
TOTAL:			51.48+



BONUS RECIPES

MILK TEA

CHOCO PUFF MILK TEA



PROCEDURE

1. Prepare your inJoy Heavy Kreem Puff and apply to the sides of your 22oz. cup.(Dissolve and mix 14g of inJoy Kreem Puff Powder + 21g room temperature water).
2. Fill your 22oz. cup with ice.
3. Pour prepared inJoy Chocolate Milk Tea (4 tbsp powder dissolved in 360ml water).
4. Add cooked inJoy Chocolate and milk tea pudding. (around 1 tbsp each).
5. Serve and enjoy!

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Heavy Kreem Puff (Ready-to-use)	P201/kg	30g	P6.03
Ice	P5/kg	120g	P0.60
inJoy Chocolate Milk Tea Powder	P28.65/kg	400g	P11.46
inJoy Chocolate Pudding (Cooked)	P50.30/kg	30g	P1.51
inJoy Milk Tea Pudding (Cooked)	P50.30/kg	30g	P1.51
Plastic cup and flat lid, 22oz.	P3.70/pc	1pc	P3.70
Straw	P0.55/pc	1pc	P0.55

TOTAL COST PER SERVING 22oz. **25.36**



BONUS RECIPES

MILK TEA

TARO OVERLOAD



PROCEDURE

1. Add 120g of cooked inJoy Tapioca Pearls.
2. Fill your 22oz. cup with ice.
3. Pour prepared inJoy Taro Milk Tea (4 tbsp powder dissolved in 360ml water).
4. Add cooked inJoy Chocolate and Milk Tea Pudding.
5. Serve and enjoy!

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Tapioca Pearls (Cooked)	P60.40/kg	120g	P7.25
Ice	P5/kg	120g	P0.60
inJoy Taro Milk Tea Powder	P23.30/kg	320g	P7.50
inJoy Custard Pudding (Cooked)	P50.30/kg	30g	P1.51
inJoy Taro Pudding (Cooked)	P50.30/kg	30g	P1.51
Plastic cup and flat lid. 22oz.	P3.70/pc	1pc	P3.70
Straw	P0.55/pc	1pc	P0.55
TOTAL COST PER SERVING 22oz.			22.62



BONUS RECIPES

MILK TEA

TOKYO MATCHA



PROCEDURE

1. Pour 4 tbsp of inJoy Matcha powder in 360ml water. Mix well with your shaker or tumbler.
2. Add 100g Red Bean into your 22oz cup.
3. Fill your cup with ice.
4. Pour inJoy 320g of prepared inJoy Matcha Milk Tea.
5. Prepare your inJoy Kreem Puff. Mix 14g inJoy Kreem Puff powder + 36g room temperature water. Pour on top of drink.
6. Sprinkle inJoy Matcha powder on top. Serve and enjoy!

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Tapioca Pearls (Cooked)	P60.40/kg	120g	P7.25
Ice	P5/kg	120g	P0.60
inJoy Matcha Milk Tea Powder	P35.50/kg	320g	P11.36
inJoy Kreem Puff (Ready-to-use)	P144.25/kg	50g	P7.21
inJoy Matcha Milk Tea (Sprinkle)	P152/500g	0.30g	P0.09
Plastic cup and flat lid 22oz.	P3.70/pc	1pc	P3.70
Straw	P0.55/pc	1pc	P0.55

TOTAL COST PER SERVING 22oz. 30.76



BONUS RECIPES

MILK TEA

UNDER THE SEA SODA



PROCEDURE

1. Mix 45ml of inJoy Green Apple Fruit Flavored Syrup and 45ml of water.
2. Fill your 22oz. cup with ice.
3. Pour inJoy Green Apple Fruit Flavored Syrup and water mixture in your cup.
4. Mix 45ml of inJoy Blue Lemonade Fruit Flavored Syrup and 200ml of soda.
5. Pour inJoy Blue Lemonade mixture and soda in your cup.
6. Add sliced Lemon. Topped it with chia seeds. Serve and enjoy!

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Green Apple Fruit Syrup	P100/L(1.3kg)	45ml/60g	P4.62
Water	P35/18L	45ml	P0.10
inJoy Blue Lemonade Fruit Syrup	P100/L(1.3kg)	45ml/60g	P4.62
Soda (any brand)	P42/L	250ml	P10.50
Ice	P5/kg	200g	P1.00
Lemon Sliced	-	-	P3.20
Chia Seeds	-	-	P1.00
Plastic cup and flat lid, 22oz.	P3.70/pc	1pc	P3.70
Straw	P0.55/pc	1pc	P0.55

TOTAL COST PER SERVING 22oz. **29.29**



BONUS RECIPES

MILK TEA

MIXED BERRIES FRUIT TEA



PROCEDURE

1. Steep 10g of inJoy Assam Black Tea Leaves for 3 minutes in 1.6Liters of water.
2. Mix 45ml of carbonated drink/soda and 45ml inJoy Strawberry Syrup.
3. In a separate container, prepare 45ml of inJoy Blueberry Flavored Syrup.
4. Fill your 22oz. cup with ice.
5. Pour your prepared 45ml inJoy Blueberry Flavored Syrup into the cup first.
6. Gently pour your carbonated drink and inJoy Strawberry Syrup mixture into your cup.
7. Gently pour prepared inJoy Black Assam Tea.
8. Add inJoy Almond, Mango and Cherry Flavored Gulaman as toppings. Serve and enjoy!

INGREDIENTS	UNIT PRICE	QUANTITY	COSTING
inJoy Strawberry Fruit Flavred Syrup	P100/L(1.3kg)	45ml/60g	P4.62
Soda (any brand)	P42/L	45ml	P1.89
inJoy Blueberry Fruit Flavored Syrup	P120/L(1.3kg)	45ml/60g	P5.54
Brewed Assam Black Tea (Light)	P5.70	250g	P1.43
inJoy Flavored Gulaman Almond, Cherry & Mango (Cooked)	P19.10/kg	3 tbsp (60g)	P1.15
Ice	P5/kg	200g	P1.00
Plastic cup and flat lid, 22oz.	P3.70/pc	1pc	P3.70
Straw	P0.55/pc	1pc	P0.55
TOTAL COST PER SERVING 22oz.			19.88



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