

Without losing the flavor
and ingredients!
Newly ground tea for cooking



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Cooking with mill

MILLU
Easy/
Tea Recipe

Sweat a little bit,
Acup of tasteful coffee



Grinding tea leave by the mill simply. Add to your cooking materials!
Not only drinking tea, but also applying tea for eating, take substantial nutrition for your health directly, try to take this idea for your cooking.



Green tea + Oil
Tea oil

The thing you do is to mix the newly ground tea flour to the oil.
The way of use is full of variety.

【Food materials】
Green tea about half of small spoon (middle level granularity)
Oil 50ml

【How to cook】
① Grind the tea leave by the mill
② Put the tea of ① in the bottle, then pour the oil of natural temperature.
③ Around 10 minutes, the tea begins to soak into the oil, then if totally the color changes to tea green, it will be completed.

【Time for cooking】 around 5 minutes.
(not including the grinding time)

One point
You can put the oil to the bread or use for dressing, as well can apply for fried food with tea leave.



Green tea + Mayonnaise
Tea Mayo

Feeling plain and light by tea.
Tartar sauce available in short time.

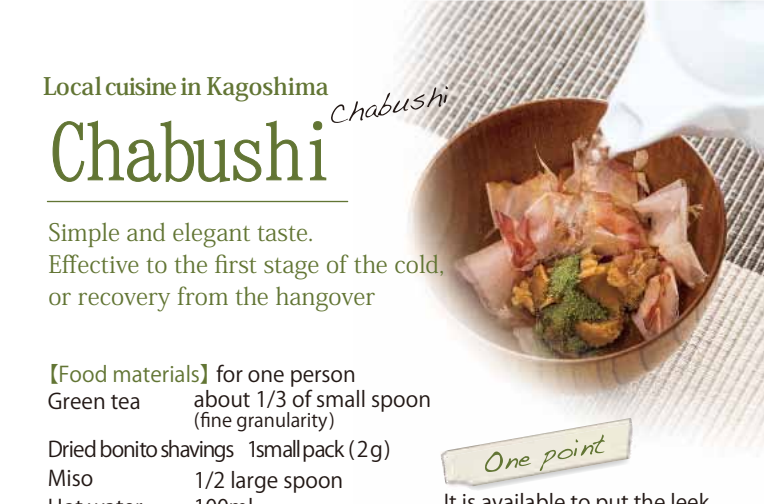


【Food materials】
Green tea about 1 small spoon (middle level granularity)
Mayonnaise large spoon 3

【How to cook】
① Tea leave will be ground by the mill.
② To mix the mayonnaise to ①.

【Time for cooking】 around 5 minutes.

One point
This is suitable for the cooking of the saute of fish, the fried prawn and the vegetable stick.



Local cuisine in Kagoshima
Chabushi

Simple and elegant taste.
Effective to the first stage of the cold, or recovery from the hangover

【Food materials】 for one person
Green tea about 1/3 of small spoon (fine granularity)
Dried bonito shavings 1smallpack (2g)
Miso 1/2 large spoon
Hot water 100ml

【How to cook】
① Tea leave should be ground by the mill.
② To put miso, dried bonito shavings and tea of ① to the wooden bowl.
③ Pour the hot water and try to melt miso.

【Time for cooking】 around 5 minutes.



The pork roll with green tea

This food is the one you can enjoy the meat plainly, as well it just fits for the packed lunch.

【Food materials】 for two person
Green tea about 2 small spoon (middle fine granularity)
Pork loin (thin cut) 10 cuts
Salt・pepper small portion each
Sliced cheese(as you like) 5cuts
Oil proper quantity

【How to cook】
① Tea leave should be ground by the mill.
② Open the pork loin and sprinkle the tea inside. Then put the cheese and wind the pork loin.
③ Pour the oil in the flying pan, and warm. And put the pork loin of ②, and fly with salt and pepper.

【Time for cooking】 around 10 minutes



Cup cake of tea

Cooked softly and easily by heating, with the kitchen range!
Cup cake with white chocolate

【Food materials】 for 8 cakes
Egg 1 piece Water (for tea) large spoon 1/3
Sugar 40g Hot cake mix 100g
Milk 50cc White chocolate 16 pieces (1pieces around 4g)
Olive oil large spoon 1/4
Green tea large spoon 1/2 Paper cup small size 8 pieces

【How to cook】
① First grind the tea by the mill. Then melt the ground tea by water.
② Mix egg, sugar and olive oil well in the bowl, and mix further strongly after pouring the milk.
③ Add ① a little by little, and mix well.
④ Add the hot cake mix, and stir further.
⑤ Put the dough of ④ in the paper cup, allocating carefully one cup will be 1/8 equivalently. Finally put 2 pieces of white chocolate in the center.
⑥ Put the dough of ④ in the paper cup, allocating carefully one cup will be 1/8 equivalently. Finally put 2 pieces of white chocolate in the center.

【Time for cooking】 around 20 minutes

MILLU TEA
Ceramic Tea Mill
Take pieces apart・Assembling User Guide
USER GUIDE
Used by mill
MILLU Easy/
Tea Recipe