



BREAKFAST IN KYOTO

INGREDIENTS

50ml Nikka Red
25ml Clarified Coco Pops Milk ** recipe below
15ml Rice Syrup
20ml Oolong Tea
Extra: 1 Amaretti Biscuit

METHOD

Combine all ingredients except for the biscuit into a glass milk bottle, stir through and refrigerate. Pour into a clay cup with 2 ice blocks and garnish with and amaretti biscuit

INGREDIENTS CLARIFIED COCO POPS MILK

Makes 350ml

750ml Full Cream Milk
5g Citric Acid
½ cup coco pops cereal
2 tsp Bentonite Powder

METHOD

In a medium pot, add coco pops and milk and gradually heat whilst stirring constantly. Do not allow to boil! Once at 93 degrees celcius, remove from heat and add Citric acid, stirring constantly.
Once cooled, pour into a clean glass jar and allow to sit for 3 hours.
Using a coffee filter or cheesecloth, pour through the contents to separate the whey, cereal from the curd and refrigerate for a further 3 hours. Once cooled, gently stir through the bentonite to the filtered whey.
Then pour the whey liquid through a coffee filter into a clean bottle. Seal and keep refrigerated.