

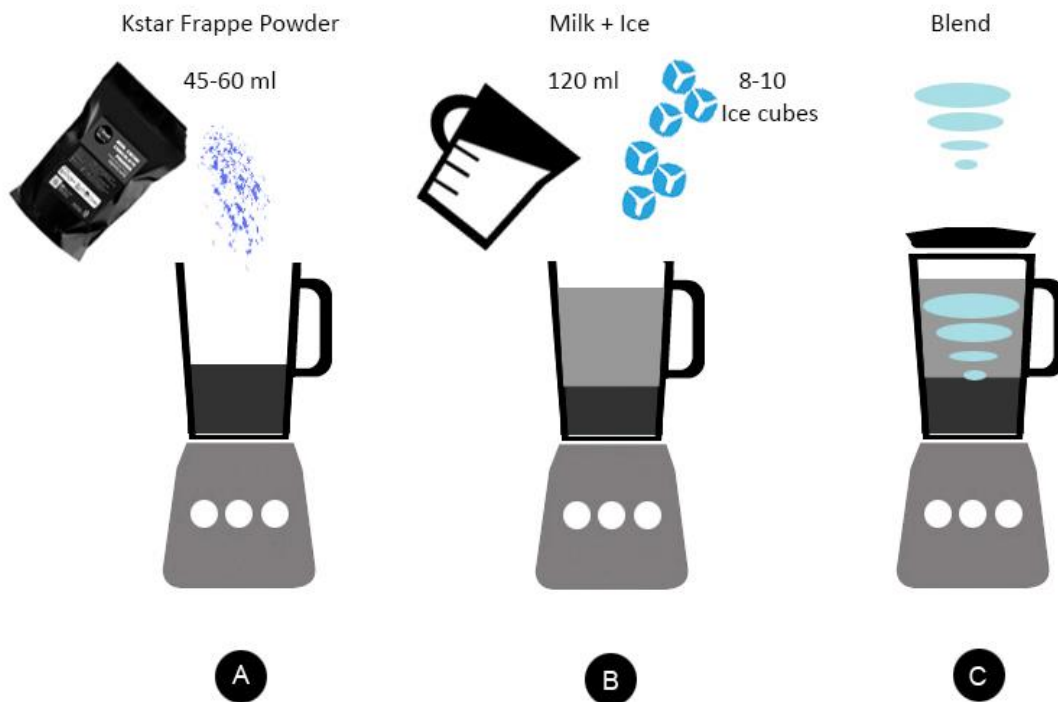


kStaR

Product Recipe



Frappe



Vanilla Frappe

45 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Oreo Cookie Frappe

45 ml Frappe powder + **120 ml** Fresh Milk + **2 pcs Oreo Cookies** + **8-10** Ice cubes + **Blend**

Chocolate Mint Frappe

60 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Green Tea Mint Frappe

60 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Mocha Frappe

60 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Java Chip Frappe

60 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Red Velvet Frappe

60 ml Frappe powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Tips

Use room temperature milk or cold milk. Do NOT use hot milk.

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

First try using the recommended recipe.

If frappe is too weak, you can do the following during the next run;

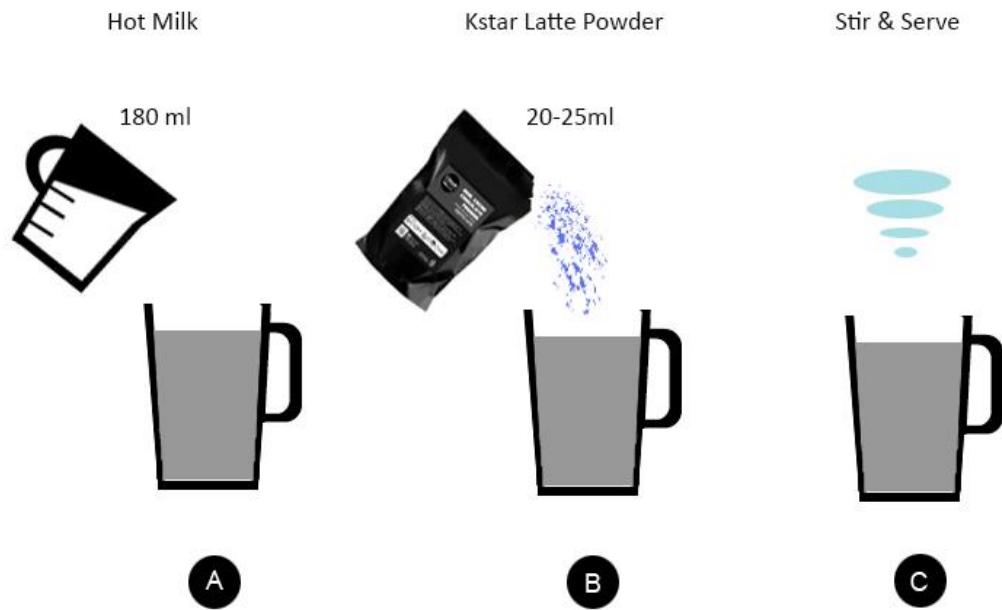
- Add less ice
- Add more powder, 15 or 30 ml more

If frappe is too sweet, you can do the following during the next run:

- Add more ice
- Add less powder, 15 or 30 ml less



Hot Latte & Chocolate



Blueberry Latte

20 ml Latte powder + 180 ml Fresh Milk + **Stir or Froth** (If using a frother)

Coconut Latte

25 ml Latte powder + 180 ml Fresh Milk + **Stir or Froth** (If using a frother)

Cereal Latte

25 ml Latte powder + 180 ml Fresh Milk + **Stir or Froth** (If using a frother)

Cheese Latte

25 ml Latte powder + 180 ml Fresh Milk + **Stir or Froth** (If using a frother)

Coffee Latte

30 ml Latte powder + 180 ml Fresh Milk + **Stir or Froth** (If using a frother)

Green Tea Latte

20 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Purple Sweet Latte

25 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Taro Latte

25 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Sweet Pumpkin Latte

25 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Red Velvet Latte

20 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Real Cacao Chocolate

25 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Raspberry Chocolate

25 ml Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Tips

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

First try using the recommended recipe.

If latte is too weak, you can change the recipe during the next run by doing one or more of the following till you get your desired taste

- Add less milk
- Add more powder, 15 or 30 ml more

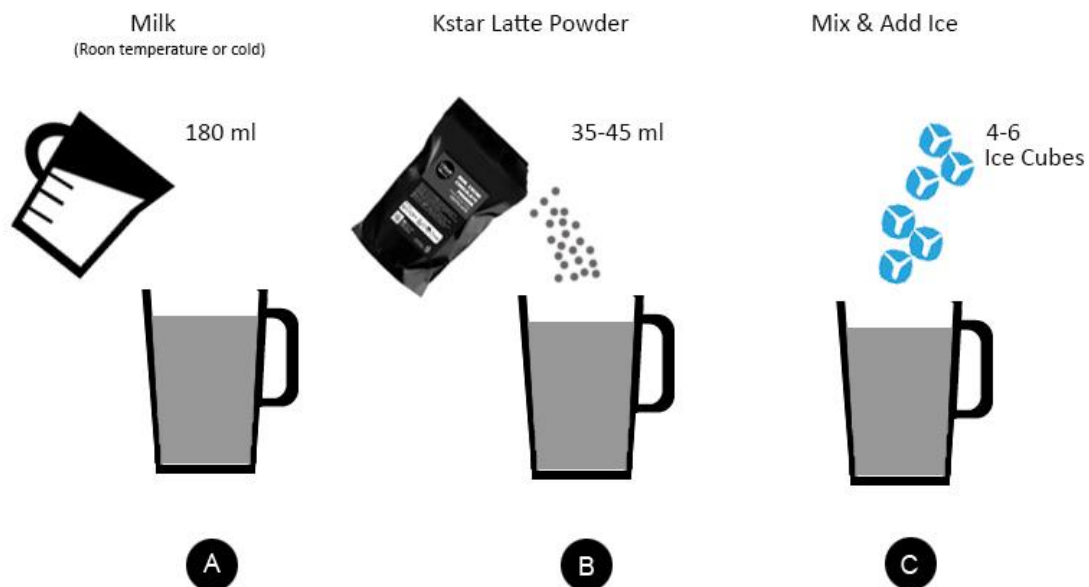
If latte is too sweet, you can change the recipe during the next run by doing one or more of the following till you get your desired taste

- Add more milk
- Add less powder, 5 or 10 ml less
- Add a little bit of water 5 or 10 ml

If latte is too thick, you can change the recipe during the next run by doing one or more of the following till you get your desired taste

- Add a little bit of hot water, 5 or 10 ml

Iced Latte & Iced Chocolate



Iced Blueberry Latte

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6 Ice Cubes**

Iced Coconut Latte

40 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6 Ice Cubes**

Iced Cereal Latte

30 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6 Ice Cubes**

Iced Cheese Latte

45 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6 Ice Cubes**

Iced Coffee Latte

40 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6 Ice Cubes**

Iced Green Tea Latte

30 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Purple Sweet Potato Latte

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Taro Latte

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Sweet Pumpkin Latte

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Red Velvet Latte

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Real Cacao Chocolate

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Iced Raspberry Chocolate

35 ml Latte powder + **180 ml** Fresh Milk + **Quick Blend or Cold Froth or Stir** + **4-6** Ice Cubes

Tips

Use room temperature milk or cold milk. Do NOT use hot milk.

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

It may be easier to mix well by using a blender (Quick blend) or Cold froth. You will have to stir properly if you are using a spoon.

Tips

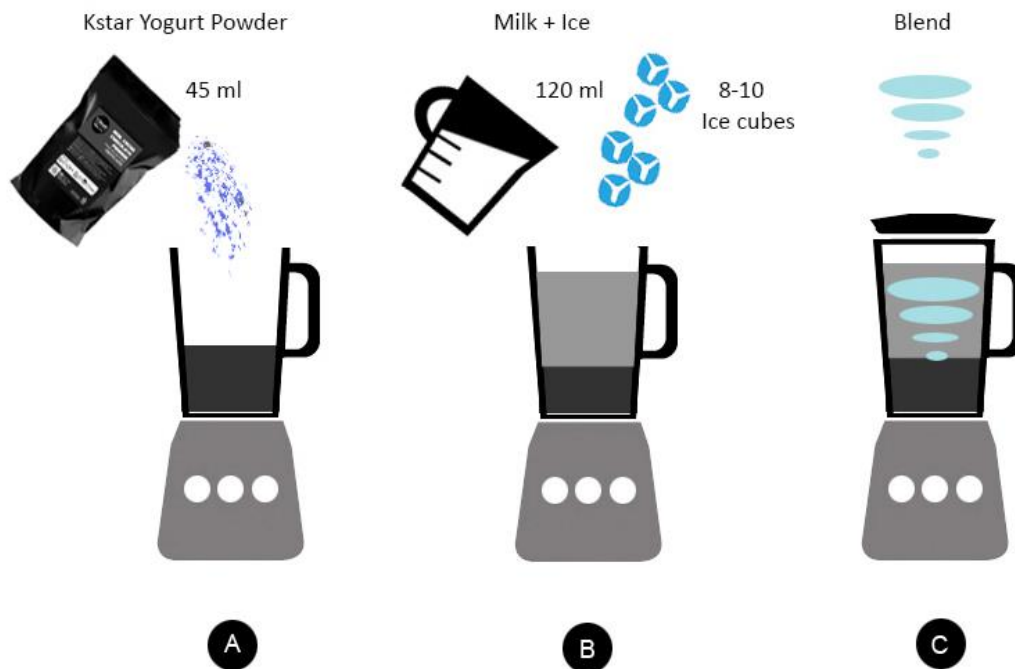
If latte is too weak, you can change the recipe during the next run by doing one or more of the following till you get your desired taste

- Add less milk
- Add more powder, 5 or 10 ml more

If latte is too sweet, you can change the recipe during the next run by doing one or more of the following till you get your desired taste

- Add more milk
- Add less powder, 5 or 10 ml less
- Add more ice

Iced Blended



Plain Yogurt Smoothie

45 ml Plain yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Blueberry Yogurt Smoothie

45 ml Blueberry yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Coconut Yogurt Smoothie

45 ml Coconut yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Mango Yogurt Smoothie

45 ml Mango yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Taro Yogurt Smoothie

45 ml Taro yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Strawberry Yogurt Smoothie

45 ml Strawberry yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Mango-Strawberry Yogurt Smoothie

25 ml Mango Yogurt powder + **20 ml** Strawberry Yogurt powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Coffee Iced Blended

60 ml Coffee Latte powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Green Tea Iced Blended

45 ml Green Tea Latte powder + **120 ml** Fresh Milk + **8-10** Ice cubes + **Blend**

Tips

Use room temperature milk or cold milk. Do NOT use hot milk.

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

First try using the recommended recipe.

If yogurt iced blended is too weak, you can do the following during the next run;

- Add less ice
- Add more powder, 15 or 20 ml more

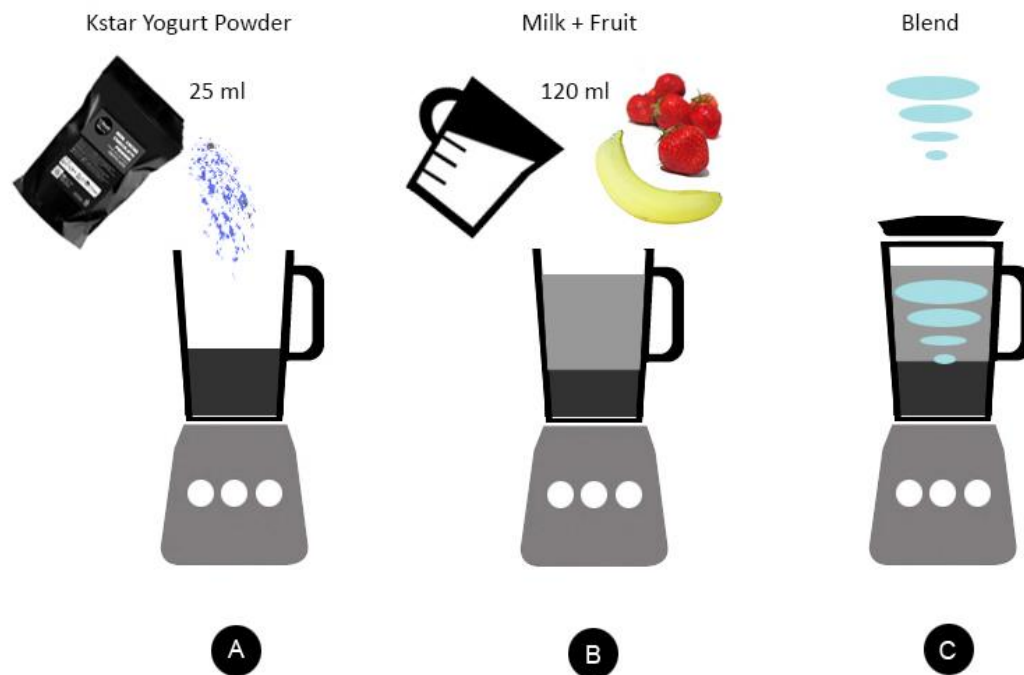
If yogurt iced blended is too sweet, you can do the following during the next run:

- Add more ice
- Add less powder, 10 or 15 ml less

For iced blended using latte powder, if you find the iced blended lacking in sweetness, add the following options for your next run:

- Add 1 or 2 teaspoon of sugar or
- Add sugar syrup

Fresh Fruits Yogurt Smoothie



Fresh Strawberry Yogurt Smoothie w Milk

20-25 ml Plain yogurt powder + **Fresh Strawberries** + 120 ml Fresh Milk + **Blend**

Fresh Strawberry Yogurt Smoothie

20-25 ml Plain yogurt powder + **Fresh Strawberries** + 120 ml water + **Blend**

Fresh Banana Yogurt Smoothie w Milk

20-25 ml Plain yogurt powder + **Fresh Bananas** + 120 ml Fresh Milk + **Blend**

Fresh Banana Yogurt Smoothie

20-25 ml Plain yogurt powder + **Fresh Bananas** + 120 ml water + **Blend**

Tips

Use room temperature milk or cold milk. Do NOT use hot milk.

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

First try using the recommended recipe.

The sweetness of the smoothie will also depend on the type of fruits and whether or not fruit is in season.

If yogurt smoothie is not sweet enough, you can do the following during the next run;

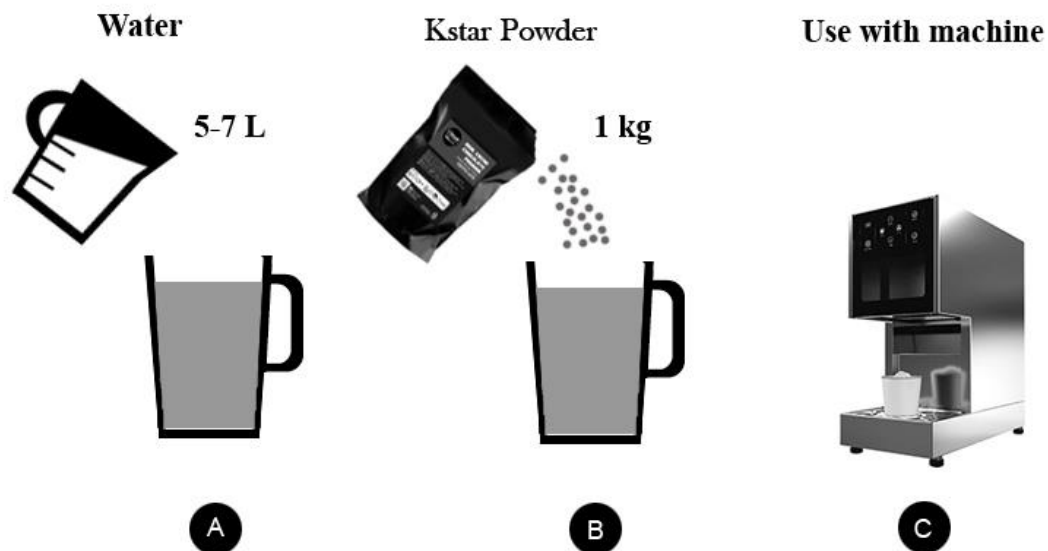
- Add more powder, 5 or 10 ml more

If yogurt smoothie is too sweet, you can do the following during the next run:

- Add less powder, 5 ml less

Add ice to the smoothie if desired

Snow Ice Flakes



Milk Ice Flakes

100 ml milk ice flake powder + **500 ml** Water + Mix well + Pour into Bingsu machine

Chocolate Ice Flakes

100 ml chocolate ice flake powder + **500 ml** Water + Mix well + Pour into Bingsu machine

Green Tea Ice Flakes

100 ml green tea ice flake powder + **500 ml** Water + Mix well + Pour into Bingsu machine

Yogurt Ice Flakes

100 ml yogurt ice flake powder + **500 ml** Water + Mix well + Pour into Bingsu machine

Tips

The formula is 1 ice flake powder + 5 to 7 part water

Add water to the powder accordingly. Example 100 ml powder + 500 - 700 ml water

1 part ice flake powder + 5 part water will give you ice flakes with stronger taste.

If you are adding other toppings such as ice cream, topping powder, topping sauce, fruits, nuts or corn flakes on top of the bingsu, your toppings will affect the overall sweetness of your bingsu.

You may choose to reduce the sweetness of the ice flakes in this instance by adding more water to your ice flake powder mixture i.e 1 part ice flake powder + 6 or 7 part water (100 ml ice flake powder + 600 or 700 ml water)

Strawberry Snow



Ingredient

Kstar Milk ice flake powder
Kstar Yogurt ice flake powder or Strawberry yogurt ice flake powder
Kstar Strawberry Jam
Kstar Strawberry Yogurt Topping Powder

Strawberry Snow

Milk Ice Flake + Strawberry Jam or powder topping + Fresh Strawberries + Optional Strawberry Ice cream or whipped cream

Strawberry Yogurt Snow

Yogurt ice flake or Strawberry Yogurt Ice Flake + Strawberry Jam or strawberry yogurt powder topping + Fresh Strawberries + Optional Strawberry yogurt Ice cream or plain yogurt ice cream + optional yogurt sauce

Mango Snow



Ingredient

Kstar Milk ice flake powder
Kstar Yogurt ice flake powder or Mango Yogurt ice flake powder
Kstar Mango Jam
Kstar Mango Yogurt Topping Powder

Mango Snow

Milk Ice Flake + Mango Jam or powder topping + Fresh Mango + Optional Mango Ice cream or whipped cream

Mango Yogurt Snow

Yogurt ice flake or Mango Yogurt Ice Flake + Mango Jam or Mango yogurt powder topping + Fresh Mango + Optional plain yogurt ice cream + optional yogurt sauce

Yogurt Snow



Ingredient

Kstar Yogurt ice flake powder
Kstar Yogurt Topping Powder /Sauce

Yogurt Snow

Yogurt Ice Flake + Yogurt powder topping + Fresh Fruits + Optional Yogurt Ice cream + Optional Yogurt Topping sauce

Patbingsu



Ingredient

Kstar Milk ice flake powder
Kstar Soy bean or Cereal Topping Powder

Patbingsu

Milk Ice Flake + Soy bean or cereal powder topping + Red bean + Ingeolmi Korean rice cake + nuts and corn flakes + optional ice cream + condensed milk or milk sweetening sauce

Chocolate Snow



Ingredient

Kstar Chocolate ice flake powder
Kstar Real Cacao Chocolate Topping Powder

Chocolate Snow

Chocolate ice flake or Milk Ice Flake + Chocolate powder topping + Chocolate chip + optional nuts and corn flakes + optional chocolate ice cream + optional chocolate sauce

Green Tea Snow



Ingredient

Kstar Green Tea ice flake powder
Kstar Green Tea Topping Powder

Green Tea Snow

Green Tea ice flake or Milk Ice Flake + Green Tea powder topping + Optional red bean + optional nuts and corn flakes + optional green tea ice cream + optional green tea sauce

Ingeolmi Snow



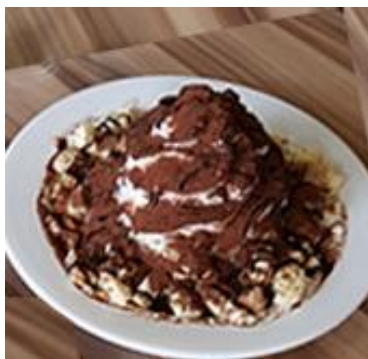
Ingredient

Kstar Milk ice flake powder
Kstar Soy bean or Cereal Topping Powder / Sauce

Patbingsu

Milk Ice Flake + Soy bean or cereal powder topping + Ingeolmi Korean rice cake + nuts and corn flakes + optional ice cream + condensed milk or milk sweetening sauce

Coffee Snow



Ingredient

Kstar Coffee ice flake powder
Kstar Coffee latte Topping Powder

Coffee Snow

Coffee ice flake or Milk Ice Flake + Coffee latte powder topping + optional Chocolate chip + optional coffee ice cream + optional coffee latte sauce

Coconut Snow



Ingredient

Kstar Coconut ice flake powder
Kstar Coconut Topping Powder

Coffee Snow

Coconut ice flake or Milk Ice Flake + Coconut powder topping + optional coconut fruit or mango + optional coconut ice cream + optional coconut latte or milk sauce

Cheese Snow



Ingredient

Kstar Milk ice flake powder
Kstar Cheese Topping Powder

Cheese Snow

Milk Ice Flake + Cheese powder topping + Cut cheese cake + optional cheese ice cream + optional cheese or milk sauce

Kakigori Snow



Ingredient

Kstar Milk ice flake powder
Kstar Kakigori Topping Powder

Kakigori Snow

Milk Ice Flake + Kstar kakigori topping + Kstar topping powder + optional cheese or milk sauce

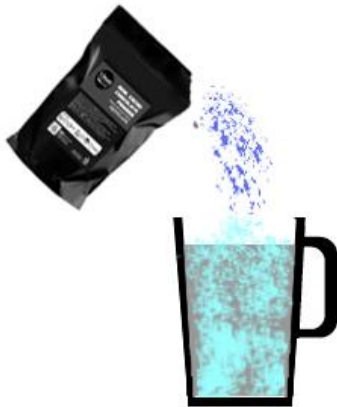
Kakigori Topping



200 ml topping powder
+ 200 ml water

Whisk

Pour on top of ice flakes



Kakigori Topping

100 ml Topping powder + **100 ml** Water + Whisk

Cheese Foam can be used as topping for latte, iced blended and Bingsu

Tips

The formula is 1 part topping powder + 1 part water

Add water to the powder accordingly. Example 100 ml powder + 100 ml water

Cheese Foam



1 part cheese foam powder
+ 2 part water



Whisk or shake
mixture in a bottle



Pour foam on top



Cheese Foam Topping

100 ml Cheese Foam powder + **200 ml** Water + Whisk

Cheese Foam can be used as topping for latte, iced blended and Bingsu

Tips

The formula is 1 part cheese foam powder + 2 part water

Add water to the powder accordingly. Example 100 ml powder + 200 ml water

You can always add less water if you want a thicker foam. Example 100 ml powder + 100 ml water. You can also use milk instead of water. Example 100 ml powder + 100 ml milk.

You can either whisk it, or put contents into a bottle and shake well to create the foam

Topping Sauce



1 part sauce powder
+ 2 part milk

Mix well
(Refrigerate if thick sauce required)

Pour sauce on top



Flavoured Sauce Topping

100 ml Sauce powder + 200 ml Milk + Mix well

Tips

The formula is 1 part sauce powder + 2 part milk

Add milk to the powder accordingly. Example 100 ml powder + 200 ml milk

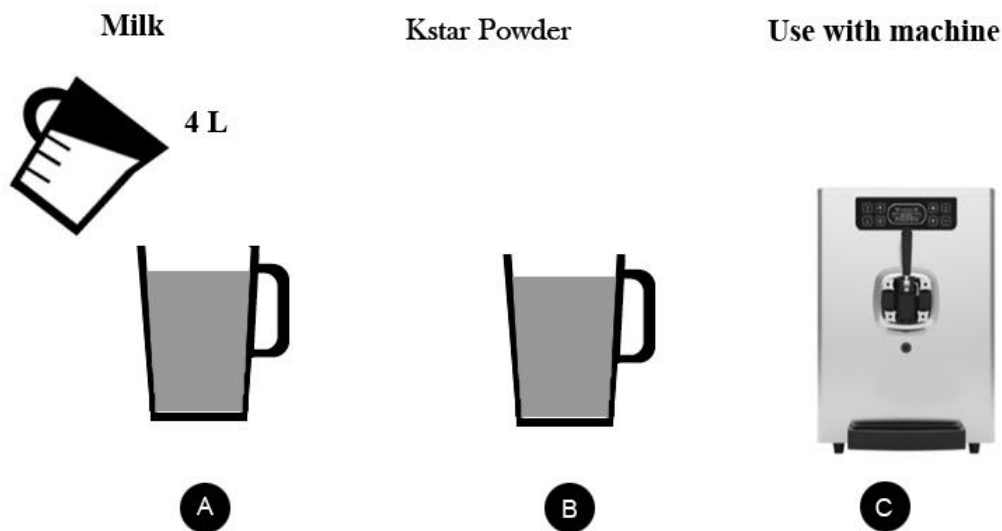
For sauce, it will be ideal to use full cream milk. Fresh milk will give the best taste.

You can always add less milk if you want a thicker sauce

If you want very thick sauce, you can prepare the mixture and refrigerate it for few hours.

Ideal topping for latte (run and lace sauce along the inner surface or edges of the cup then pour in the latte),
bingsu iced desserts or soft serve ice cream

Soft Serve Ice Cream



Vanilla Soft Serve

1 kg Vanilla ice cream powder + **4 Litres** Fresh Milk + Mix well + Pour into Soft Serve Machine

Vanilla Soft Serve (Water version)

1 kg Vanilla ice cream powder + **3 Litres** water + Mix well + Pour into Soft Serve Machine

Flavoured Soft Serve (Other flavours)

1 kg Soft ice cream powder + **4 Litres** Fresh Milk + Mix well + Pour into Soft Serve Machine

Frozen Plain Yogurt Soft Serve

1 kg Plain yogurt powder + **5 Litres** Fresh Milk + Mix well + Pour into Soft Serve Machine

Frozen Yogurt Soft Serve (Other Flavours)

1 kg Plain yogurt powder + **4 Litres** Fresh Milk + Mix well + Pour into Soft Serve Machine

Tips

Use room temperature milk or cold milk. Do NOT use hot milk.

Using fresh full cream milk will give the best taste. Low fat, skimmed or UHT milk will give different taste and sweetness.

Flavoured Coffee Latte



Flavoured Coffee Latte (Using your own brewed coffee latte)

Brew your coffee latte + Add 10-20 ml Kstar Flavoured Latte powder + Stir well

Flavoured Coffee Latte (Using Kstar flavoured coffee latte powder)

30 ml Kstar Flavoured Coffee Latte powder + **180 ml** Fresh Milk + **Stir or Froth** (If using a frother)

Tips

For creating a flavoured coffee latte. Add Kstar latte powder into your freshly brewed cup of coffee latte.

You will need to do a little bit of trial and error here as the amount of powder needed depends on the strength, amount and taste of the coffee.

First add 10 ml of powder, stir well and taste. If taste is weak, add additional 5-10 ml of powder till you get your desired taste.

You can also sprinkle some latte powder on top as latte art.



We hope this recipe guide will help you to taste and understand our products better. Kstar café products are made of carefully selected and premium quality ingredients. The products are manufactured under the strictest hygiene standards in our ISO and HACCP certified factory. We also provide customised flavours and private labels for coffee chains, franchises, boutique cafes and is the leading supplier to many of the renown brands in the market.

Kstar – Bringing Café finest to the rest of the world.

