



Celebrating SG 60: Sweet Heritage

White Rabbit & Oolong Harmony

A nostalgic mocktail honoring Singapore's 60th anniversary through the beloved White Rabbit candy—a sweet journey through time, culture, and memory.



The Iconic White Rabbit Candy: A Sweet Legacy Since 1943



01

Shanghai Origins

Born at ABC Candy Factory in 1943, inspired by a British milk candy that captured imaginations across Asia.

02

Generational Joy

Over 80 years of cherished memories spanning generations in China, Singapore, and beyond.

03

Signature Flavor

The creamy, chewy milk flavor wrapped in edible rice paper became an unforgettable childhood treasure.



White Rabbit's Enduring Place in Singaporean Hearts

Festive Tradition

A nostalgic treat during Chinese New Year celebrations and special family gatherings throughout the year.

Creative Innovation

Inspires innovative desserts, beverages, and cultural products in Singapore's vibrant food scene.

Heritage Symbol

Represents resilience, joyful indulgence, and the sweet connections between generations.



Introducing "Sweet Heritage: White Rabbit & Oolong Harmony" Mocktail



Anniversary Celebration

A creative fusion honoring Singapore's 60th anniversary and White Rabbit's enduring legacy.

Flavor Harmony

Combines the creamy sweetness of White Rabbit candy with the fragrant, earthy notes of premium Oolong tea.

Cultural Bridge

Symbolizes the beautiful harmony between cherished tradition and contemporary innovation.





Standard Recipe

Institute of Technical Education

Recipe Name		White Rabbit Oolong		Module		
Portion Size				Recipe Code		
Yield		10				
Ingredients			Qty	Unit	Photo	
White Rabbit Oolong						
1	Oolong Tea	100	ML			
2	White Rabbit Foam	5	ML			
3	Dalgona Crumb	5	Gm			
Oolong Tea						
1	Oolong Tea Bag	10	Nos			
2	Sugar	100	Gm			
3	Water	1000	ML			
White Rabbit Foam						
1	Milk	200	Gm			
2	White Rabbit Candy	5	Nos			
Dalgona Crumb						
1	Sugar	100	Gm			
2	Baking soda	0.25	Gm			

Method of Preparation

Oolong Tea
1. Open all 10 bags of tea bags and empty the loose tea leave into a heavy bottom and add in 100g of sugar.
2. Place the pot over low heat and stir the sugar and tea mixture. The sugar will start to melt and caramelise. Continue heating and stirring till the mixture achieves a light caramel colour.
3. Carefully pour in 1L of hot water into the caramelised mixture. Continue heating and bring to a full boil.
4. Once boiled, remove the pot from the heat. Allow the tea to cool completely to room temperature. Once cooled, strain the mixture.

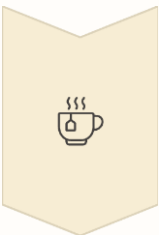
White rabbit foam
1. Combine the 200g of milk and 5 pieces of white rabbit candy into a sauce pot. Heat it gently over medium heat until candies are completely desolved and mixture it smooth.
2. Remove the pot from the heat and let the mixture cool completely
3. Pour the mixture into an espuma bottle or a whipped cream dispenser
4. Charge the dispenser according to your device and shake for 30 seconds to incorporate gas.
5. Charge the dispenser with a second charge and shake for another 10 to 15 seconds before testing the consistancy of the product.

Dalgona Crumb
1. Put sugar into a dry pot or saucepan over medium-low heat. Do not stir initially. Allow the sugar to melt, gently swirling the pan until all the sugar is melted and forms an amber-coloured caramel.
2. Add in baking soda into the caramel and mixwell. The mixtue will instantly foam up
3. Pour the foamy mixture onto a sheet of parchment paper and let it cool and harden.
4. Break into smaller pieces and store the dalgona crumb in an airtight container along with silica gel to keep the crumb dry and prevent it from sticking together.

Assembly of Drink
1. Prepare a high ball or tumbler and fill the glass up with ice cube
2. Add oolong tea into the glass, leaving a 2-3cm gap from the top of the rim of the glass
3. Take the charged espuma bottle containing the white rabbit foam and dispence the foam directly on the surface of the tea, filling the 2-3 cm gap
4. Garnish with dalgona crumb on top of the foam and serve

Crafting the Mocktail: A Visual & Flavor Journey

Scan for
Recipe



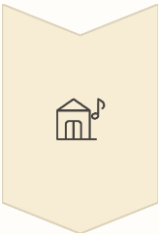
Step 1: Tea Infusion

Brew premium Oolong tea to release its delicate floral and smoky notes, creating the aromatic foundation.



Step 2: White Rabbit Candy Foam

Gently melt White Rabbit candies into warm milk, creating a nostalgic creamy sweetness that evokes childhood memories.



Step 3: Dalgona Crush

Combine and garnish with a white rabbit motif or edible rice paper for visual authenticity and storytelling.



Step 4: Assembly of Drink

Built drink, starting from adding brewed tea, candy foam and top with dalgona crush.



Sweet Heritage Forward: Celebrate, Savor, Share

Timeless Icon

White Rabbit candy bridges past and present, connecting generations through shared sweetness and memories.

Cultural Toast

"White Rabbit & Oolong Harmony" mocktail celebrates Singapore's rich multicultural tapestry with every sip.

Join the Journey

Honor tradition, embrace innovation, and create new memories while savoring cherished flavors of heritage.



Q&A SESSION

