

Bubble Tea

Adapted from www.thekitchn.com

Ingredients

50 ml dried boba tapioca pearls per serving (*NOT quick-cooking boba*)
1 tea bag per serving, any kind
125 ml water
125 ml sugar
Milk, almond milk, or sweetened condensed milk
Fruit juice (optional)

Equipment

Saucepan
Bowl for holding the cooked boba
Measuring cups



Instructions

1. Cook the Boba: Measure 500 ml of water into a saucepan. Bring to a boil over high heat. Add the boba and stir gently until they begin floating to the top of the water.

Turn the heat to medium and cook the boba for 12-15 minutes. Remove the pan from heat, cover, and let the pearls sit for another 12-15 minutes.

2. Prepare Sugar Syrup for the Boba: While the boba are cooking, make a simple sugar syrup to sweeten and preserve them once cooked. Bring 125 ml of water to a boil over high heat on the stove or in the microwave. Remove from heat and stir in 125 ml sugar until dissolved. Set aside to cool.

3. Prepare a Strong Cup of Tea: Bring 250 ml of water to a boil in a saucepan. Remove from heat and add the tea bag. Remove the tea bag after 15 minutes and chill the tea.

4. Finish the Boba: Once the boba have finished cooking, drain and transfer to a small bowl or container. Pour the sugar syrup over top until the boba are submerged. Let sit until the boba are room temperature, at least 15 minutes, or refrigerate until ready to use. Boba are best if used within a few hours of cooking, but will keep refrigerated for several days. The boba will gradually harden and become crunchy as they sit.

5. Make the Bubble Tea: Pour the prepared tea into a tall glass and add the boba. Add milk for a creamy bubble tea, juice for a fruity tea, or leave plain and add a little extra water. Sweeten to taste with the simple syrup from soaking the boba.