



Adult and Teen Take & Make

TARO BUBBLE TEA

Makes 2 Servings

IN YOUR KIT:

- 1/3 cup tapioca pearls (*Bubbles*)
- 2 bags black tea
(*can use green/white/or herbal tea*)
- 3.5 tbsp taro powder

NEEDED AT HOME:

- 2 cups milk or dairy-free alternative
- sugar or honey

ALLERGY WARNING

Taro Powder contains milk. For a dairy-free version, omit the taro powder and add sugar or honey to the tea to taste.

See <http://loutitlibrary.org/kids-teen-take-and-makes> for full nutrition information.

If using sugar: Simple Syrup

- Mix equal parts sugar and water. Boil until sugar is dissolved. Set aside.

If using honey: Liquid Honey

- Use equal parts honey and water. Put honey in jar. Heat water to medium heat. Pour water into honey jar and shake until combined. Set aside.

INSTRUCTIONS

1. Boil 3 cups of water.
2. Slowly add tapioca pearls into boiling water and stir lightly.
3. When pearls float to the surface, turn down to medium heat and cover pot. Cook 2-3 min, until soft.
4. Scoop out pearls and let rest in cold water for 20 seconds.
5. Drain pearls and place into dry bowl. Cover with simple syrup or liquid honey and let sit for 5-10 min, stirring often. If you let them sit for too long, the pearls will get hard!
6. Boil milk or heat in the microwave. Add tea bags to hot milk and steep for 3-5 minutes.
7. For a warm beverage, pour tea into a jar. Add taro powder and shake. For a cold beverage, pour tea into a blender. Add taro powder and ice and blend to desired consistency.
8. Scoop out tapioca pearls into two glasses. Pour liquid over them.
9. Add a straw and enjoy!

FAQ AND TIPS FOR MAKING TAPIOCA PEARLS (BOBA)

- **Use tapioca pearls within a few hours.** Tapioca pearls are best if used within a few hours of cooking (within 4hrs). They get mushy. Make a smaller batch to ensure no extras.
- **How to store cooked tapioca pearls.** If you have extras, store them in an airtight container at room temp. Cover and fully coat them in simple syrup or liquid honey so that they don't stick to each other. Consume them within 4 hrs before they start to get mushy.
Do not store in the refrigerator as they will harden.
- **Why are my pearls too soft?** They are over-cooked, or have been sitting out for over 4 hrs.
- **Why are my pearls too hard?** They are under-cooked or have been stored in the refrigerator.