

DIY BUBBLE TEA

**Make your own refreshing treat with our DIY bubble tea kit!
This kit makes two servings of taro (milk) tea with boba.**

Ingredients

- 1 black tea bag
- 1/3 c. Taro powder
- 1/3 c. tapioca pearls (boba)
- 2 straws
- water (Not Provided)
- sugar and/or honey (Not Provided)
- milk or milk substitute (examples: half-and-half, sweetened condensed milk, powdered non-dairy creamer)(Not Provided)
- ice (Not Provided)
- 2 large glasses (Not Provided)

Directions:

1. Boil two cups of water. Add tapioca pearls into boiling water and boil for 1-2 minutes until the boba starts to float. Turn off the heat, cover, and allow to sit until soft. Check after 5 minutes.
2. Make simple syrup by heating 1/2 c. sugar with 1/2 c. water until sugar is dissolved. (Stovetop or microwave is okay.)
Optional: Mix three tablespoons of honey in syrup when ready.
3. Place cooked boba in a clean bowl and pour simple syrup over top. Soak at least ten minutes. The longer the boba soaks, the sweeter they will taste. They can soak up to an hour.
4. While boba is soaking, make the tea. Heat 8 oz. of water and when ready, pour hot water into glass or container with tea bag to steep. Steep tea 4-5 minutes.
5. Remove the tea bag from the hot tea and whisk in the taro powder until dissolved. Taro powder will turn light liquids (like green tea) purple but because we're using black tea, it will be a dark color. (TIP: If you want to use powdered non-dairy creamer for the milk ingredient, add it now when the liquid is hot.)
6. Add ice and stir until combined. The liquid should be at least room temperature. The ice should melt all the way, leaving you with around 16 oz.
7. Divided the boba between two glasses, followed by more ice, then the taro tea. Top with half-and-half or sweetened condensed milk or another substitute to taste. Finish with the bubble tea straws and stir the taro milk tea several times to swirl it all together. Then, DRINK!

OPTIONAL RECIPE HACKS Use green tea instead of black tea, or experiment with other teas. Make it without tea at all -- just use taro powder and hot water and add whatever milk or milk substitute you like best. Blend the taro milk tea with ice in the blender to make a thicker drink before adding the boba. Leave the milk or milk substitute out.

Don't like the Taro taste? Try mixing one of these with your cooked boba instead:

For plain bubble tea: Add tea (or iced tea), ice, and lemon slice.

For milk bubble tea: Add tea, milk, and ice.

For fruity bubble tea: Blend fruit, milk, honey, and ice in a blender until smooth. Pour into glass.

