

Boba Tea

Serves 4

Ingredients:

3 tea bags of your choice
1/2 cup sugar
1 quart (4 cups/32 ounces) boiling water
1 cup tapioca starch
1 1/2 cup boiling water
1/2 cup sugar

Preparation:

1. First, prepare tea. In a medium sized pot, bring 1 quart of water to a boil and stir in 1/2 cup sugar. Reduce heat and continue to stir until sugar is totally dissolved.
2. Remove from heat and add tea bags to the water and sugar mixture. Let steep for 10 minutes then remove tea bags. Transfer sweetened tea to a heat proof container, leave uncovered, and place in refrigerator to cool.
3. To prepare boba pearls, first make a simple syrup. Bring 1 cup of water to a boil and stir in 1/2 cup sugar. Reduce heat and continue to stir until sugar is totally dissolved. Remove from heat and set aside.
4. In a heat proof bowl, combine tapioca starch and 1/2 cup boiling water. Stir to combine; when dough is cool enough to handle, remove from bowl and knead a few times for consistency.
5. Divide the tapioca dough into 4 pieces. Carefully roll the pieces into logs or snakes, about 1/4 to 1/2 inch thick. Then cut snakes into small, consistently sized pieces and roll those into balls.
6. Fill a pot with twice as much water as you have boba pearls - 2 quarts should be enough. Bring water to a boil. Gently add formed boba pearls to boiling water. Boba pearls will boil for a while; they will rise up to the top of the pot and then sink back down to the bottom. When boba pearls are transparent and tender throughout, it is done! Remove boba pearls from boiling water and place in simple syrup to store.
7. To Serve: Place boba pearls in the bottom of a glass, put in several ice cubes, and pour tea on top. Add milk as desired. Enjoy!

Tools Needed

1 Heat proof pitcher
2 Medium Pots
1 Medium Mixing Bowl
1 small storage container with a lid
Measuring Cups and Spoons