

Bubble Tea Instructions



In your kit: Boba, wide straw, 2 tea bags (Ramen and chopsticks are used later)

BREW YOUR TEA

Stovetop Method:

Boil water in a small saucepan or kettle.

Place 1 or 2 teabags, depending on how strong you like your tea, inside of a large mug.

CAREFULLY pour boiling water into your mug with the teabag(s).

Let steep for 2 to 3 minutes then remove the tea bag(s).

Microwave Method:

Pour water in a large mug, leaving enough room to place your tea bag(s) later.

Place mug of water in the microwave and microwave for 3 minutes.

Take mug out of the microwave using oven mitts- MUG WILL BE HOT!

Place 1 or 2 tea bags, depending on how strong you like your tea, in the hot water.

Let steep for 2 to 3 minutes then remove tea bag(s).

COOK YOUR BOBA

Stovetop method:

Fill a saucepan with 6-8 cups of water, and put it on the stove on high heat.

Once the water starts boiling, place your tapioca pearls into the water. Stir the bubbles with a spoon to keep them from sticking together.

Once the pearls float to the top of the water, lower the heat of the stove to medium, put the lid on the saucepan and let the pearls cook for about 5 minutes.

Start checking the pearls for your preferred doneness by scooping out one and (carefully!) chewing it. If you like your pearls a little chewier, turn off the heat and proceed to the next step. If you like them a little softer, let the water boil for another 2-3 minutes and check them again.

Remove the saucepan from the heat and drain the pearls into a colander. Rinse with cold water.

If you want your pearls and finished drink to be sweet, put the warm tapioca pearls in a bowl and stir in a couple of spoonfuls of plain sugar, brown sugar, honey, or other sweetener. Let them sit while you assemble the rest of your drink ingredients.

Microwave method:

(Note: microwave tapioca pearls usually turn out a little chewier. If you prefer your pearls on the soft side, use the stove.)

In a microwave-safe mug, pour in 3/4 cup of water and microwave on high for 3 minutes.

Take the mug of boiling water out of the microwave using an oven mitt.

Pour 1/4 cup of tapioca pearls in the hot water and put the mug back in the microwave and microwave on high for 1 minute.

Take the mug out of the microwave and cover with a plate for 1 minute.

Drain the pearls into a colander, rinse with cold water.

If you want your pearls and finished drink to be sweet, put the warm tapioca pearls in a bowl and stir in a couple of spoonfuls of plain sugar, brown sugar, honey, or other sweetener.

ASSEMBLE YOUR DRINK

Using a spoon, put the tapioca pearls at the bottom of your cup.

Pour in your prepared tea in your cup on top of the pearls.

Add your ice and milk if you choose to have either.

Put in your straw, give everything a stir, and enjoy your tea!

Note:

Cooked tapioca pearls need special storage, otherwise they get hard and unappetizing. If you have extra cooked tapioca pearls, they can be stored in sugar syrup for 1-2 days. Make sugar syrup by boiling 1/2 cup of water on the stove or in the microwave. Add in 1/2 cup of sugar, and stir until dissolved. Remove from the heat and let cool. Put the pearls and syrup in an airtight container and store in the refrigerator. Uncooked tapioca pearls can be kept in an airtight container for 1-2 months.

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RAMEN IDEAS!**

Try adding these ingredients to your Ramen to "soup" it up!

American Cheese- Melt on top for some cheesy goodness!

Bok Choy- Rinse thoroughly and place in soup- they will wilt quickly so no need to pre-cook

Dried Seaweed- Cut into strips or crumble on top for crunch

Eggs- Mix an egg into your broth while cooking or top your ramen with a fried, poached, or soft boiled egg

Fish Cakes- Defrost, slice thin, and toss into broth or skewer and place on the side

Frank's Red Hot- Adds heat like sriracha, but with more salt and vinegar than sweetness

Frozen Veggies- Run under warm water to thaw, drain, and add to broth

Kimchi- Adds saltiness

Miso Paste- More sweet than salty- will pump up your broth

Pickled Ginger- Adds a little kick

Scallions- Adds freshness and texture

Smoked Oysters- because, yum!

Spam- Adds salt and richness- slice and add to bubbling broth

Sriracha- Adds heat

Tube Steaks- A.K.A. hot dog, sausage, chorizo, etc. If it's fresh, fry it and drain the fat before adding to your ramen. If it's cured, slice and scatter on top

