

Vernon Area Public Library

Teen Take and Make Kits: Bubble Tea

Supplies Provided:

This kit has enough to make 2-4 servings of traditional green or black bubble tea. If you would like to create more bubble tea after the kit contents are gone, uncooked tapioca pearls can be purchased at many grocery stores or online retailers.

- *1 REUSEABLE Straw (DON'T THROW AWAY!)*
- *1/3 cup Tapioca Pearls*
- *Black and Green Tea*
- *3.4tbsp. Taro Powder (optional)*

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



Supplies Needed From Home:

- *Kettle/saucepan and a mug OR large microwave-safe mug to make tea*
- *Saucepan with a lid OR microwave-safe mug to cook tapioca pearls*
- *Colander to drain the tapioca pearls*
- *Spoon*
- *Sugar, honey or other sweetener (optional)*
- *Ice (optional)*

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Directions

Brew Your Tea

(Note: If you want your finished to be cold, make your tea first and give it time to cool. If you want your finished drink to be warm, cook your tapioca pearls first and make your tea second.)

Stovetop Method:

1. Boil water in a kettle or in a saucepan.
2. Put one or two teabags in a large, depending on how strong you want your tea.
3. After the kettle starts whistling or the water is boiling, pour the boiling water into your mugs with teabag(s).
4. Let the tea steep for 2-3 minutes, remove the teabag(s).
5. Set tea aside and cook your pearls.

Microwave Method:

1. Pour water in a mug, leaving a little room at the top.
2. Put your mug & water in the microwave, microwave on high for about 3 minutes.
3. Take the mug out of the microwave (Careful! It's hot!). Put 1 or 2 teabags into the hot water.
4. Let the tea steep for 2-3 minutes, remove the teabag(s).
5. Set tea aside and cook your pearls.

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Cook the Tapioca Pearls (Stovetop)

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 minutes, until soft.
4. Scoop out pearls and let rest in cold water for 20 seconds.
5. Drain pearls in colander and place into dry bowl.
6. 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.
7. (Optional) 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 & Tips for Making Tapioca Pearls

- **Use tapioca pearls within a few hours.** Tapioca pearls are best if used within a few hours of cooking (within 4 hours). They will get mushy. Make a smaller batch if you are worried about having extras.
- **How to store cooked tapioca pearls.** If you do have extra, you can store them in an airtight container at room temperature. Cover and fully coat them in simple syrup or liquid honey so that they don't stick to each other. But again, you need to consume them within 4 hours before they start to get mushy. Do not store in the refrigerator as they will harden.
- **Why are my pearls too soft?** This will happen if they are overcooked, or if they have been sitting out for over 4 hours.
- **Why are my pearls too hard?** This will happen if they are undercooked or if stored in the refrigerator.