



LITCHI COCONUT BUBBLE TEA



In the Kitchen with Harney & Sons

Ingredients:

1 C light brown sugar
1 C white sugar
2 C tapioca pearls

For each bubble tea:

½ C chilled tapioca pearls
1 C crushed ice
8 oz. brewed lychee tea, chilled
1 C canned litchi nuts in syrup
¾ C coconut milk
¼ C milk
1-2 tsp fresh lime juice

Directions:

1. In a saucepan, combine the sugars with 2 cups of water. Bring to a boil, then turn off the heat. In a pot, bring 4 quarts of water to a boil. Add the tapioca and cook until tender, about 8 minutes if parboiled. Drain. Mix the pearls with the sugar mixture and chill.

2. To make a drink, spoon the pearls into a large glass. In a blender, puree the ice, tea, litchis, coconut milk, milk and lime juice. When smooth and frothy, pour over the pearls and stick in a straw.