



# MATCHA BUBBLE TEA

In the Kitchen with Harney & Sons

## Matcha Green Tea Ingredients:

1 tsp Matcha Jobetsugi

¼ C hot water

## Boba/Tapioca Pearls Ingredients:

½ C tapioca pearls

4 C water

1-2 tbsp honey or maple syrup

2 C milk of choice

1 C ice

## Directions:

**1.** Prepare the matcha tea. In a small bowl, whisk the matcha green tea powder with hot water. Set aside and let it cool down.

**2.** Cook the tapioca pearls. Bring a small pot of water to a boil. Add the tapioca pearls to the water and stir until the pearls start to float to the top. Continue cooking them for the amount of time indicated on the packaging. Turn off the heat and carefully drain the boba. Pour the cooked boba into a bowl.

**3.** Sweeten the tapioca pearls. Add sweetener and stir the tapioca pearls. Let the pearls sit for about 5 minutes, allowing them to absorb the sweetener, stirring it a few times.

**4.** Assemble your drinks. Divide the pearls between two glasses. Top each with ice and pour in milk. Finally, pour the matcha green tea to create a beautiful drink. Stir and enjoy.