



TAIWANESE BUBBLE TEA

In the Kitchen with Harney & Sons

Black Tea Ingredients:

6 black tea sachets or bags (we recommend something with some straight-ahead flavor and body, like English Breakfast or Queen Catherine to stand up to the sweetness of this drink)
2 C water

Tapioca Pearls and Brown Sugar Syrup:

½ C medium black tapioca pearls
2 C brown sugar
1 C hot water

Assembly:

½ C tapioca pearls, cooked
½ C ice
brown sugar syrup, to taste
1 C black tea, chilled
¼ C half & half

Directions:

1. In a medium pot over high heat, combine the water and tea bags. Bring to a boil, then remove the pan from heat and let the tea cool to room temperature.
2. Bring a medium pot of water to boil over high heat. Once the water is boiling, add the tapioca pearls and boil until softened, about 20 minutes.
3. Drain the pearls through a strainer.
4. Set the strainer with the pearls over a medium bowl. Add the brown sugar to the strainer and pour the hot water over.
5. Stir to dissolve the brown sugar. Soak the pearls in brown sugar syrup for 30 minutes, then store the bubbles and syrup separately until ready to serve.
6. Assemble the tea: divide the pearls and ice between two glasses, then add the brown sugar syrup, tea and half & half.
7. Stir with a wide-opening straw and serve.