

Coconut Butterfly Pea Bubble Tea Cocktail

Baking with Harney & Sons Fine Teas

Boba Ingredients:

10 cups water

Boba and oolong tea from Harney

Bubble Tea Set

Coconut rum

Tea Ingredients:

1 spoonful dried Butterfly Pea Flower buds (can also use Indigo Punch tea)

1 spoonful of oolong

Sweet Coconut Cream Ingredients:

1 can coconut milk (13.5 oz.) well shaken

2/3 cup sweetened condensed milk

Boba Recipe:

1. Boil 10 cups of water with 3 teaspoons of Harney oolong tea. Once boiling, add in a cup of boba and allow to boil until all the boba float to the surface.
2. Once the boba have floated to the surface, cover the pot for 2 minutes. Then lower the stove heat to simmer and simmer the boba for 2 more minutes.
3. Strain the boba and place into a bowl of cold ice water for 30 seconds. Strain again and place in a dry bowl.
4. Submerge the boba in 1 cup of Malibu coconut rum for at least an hour.

Tea Recipe:

1. Preheat a teapot by pouring boiling water into it, raising the temperature of the teapot to at least 180°F.
2. Discard the water. In your teapot or filter, add loose tea oolong and butterfly pea for each cup of tea you're brewing.
3. Brew in 2 cups of water with a temperature between 180°F- 212°F, but never over the boiling point.
4. Let the tea steep for 3-4 minutes.
5. Add ice to cool the tea.

Sweet Coconut Cream Recipe:

1. Mix 1 can of coconut milk with 2/3 cup of sweetened condensed milk. Keep cool.

Cocktail Recipe:

1. Put as little or as much boba as you like in the bottom of the glass (use about 1/4 cup per glass).
2. Pour sweet coconut cream about 1/3 of the way up the glass.
3. Add crushed ice and fill to the top.
4. Pour the Butterfly Pea Flower oolong tea over the ice to fill to the top of the glass.
5. Top with a bubble tea straw and lemon slice.
6. Extra fun: squeeze juice of a lemon to see color change, and/or add an extra shot of coconut rum.