

Make Your Own Bubble Tea at Home!

Our little helpful how to guide...

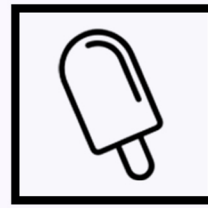
Because we know how much you love Bubble Tea, you can now make it yourself at home, just follow our super simple instructions to get started!

Our teas are boosted with vitamin B3, B6, B8, B12 & C, packed with antioxidants & reduced in sugar, using stevia to help sweeten.

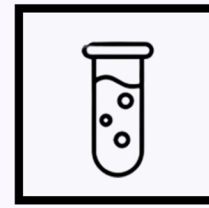
Popping Boba

These are ready-to-eat! Just sieve out the syrup and pop your boba into your drink, desert, cocktail or mocktail.

A few wee tips...



Freeze the boba with the liquid to make ice lollies, or freeze just the boba itself to make wee iced spheres!



Boba soaks up the taste of any strong liquid it's steeped in, so why not experiment with making up your own concoction!



Add fizzy juice to your boba and you'll start to see wee fizz bubbles forming in the boba!

How to store:

Popping boba should be kept refrigerated in syrup with the lid tightly on and consumed within 2 weeks of opening. Not suitable for children under 5 years old.

SCAN HERE for nutritional values:



[/tempoteabar](#)
tempoteabar.com

How To Make A Cold Fruit Tea

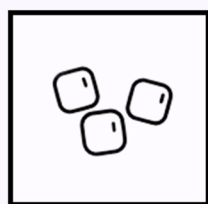


You will need:

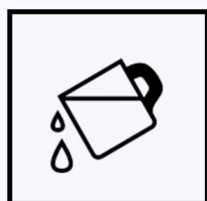
40ml tea concentrate, 250ml cold water, 1/4 cup ice, 350ml cup



1. Pop your tea concentrate into a cup



2. Fill with ice 1/4 way



3. Pour water over ice and stir well



4. Top your drink with boba or enjoy completely plain!

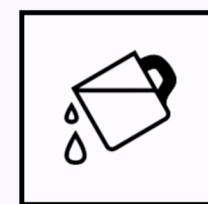
How To Make A Hot Fruit Tea



40ml tea concentrate, 150ml boiling water, 125ml cold water, 350ml cup



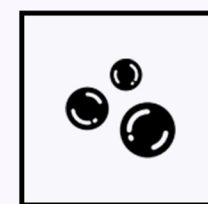
1. Pop your tea concentrate into a cup



2. Pour in boiling water and adjust temperature with cold water



3. Stir well



4. Top your drink with boba or enjoy completely plain!

Want it ice blended?

Just pour in your tea concentrate, ice and half the amount of water into a blender. Adjust consistency by adding more ice or water and amend sweetness with more concentrate. Pop your boba in a cup and pour your drink over!

Want an even fruitier twist?

Add some fresh fruit to give it an extra punch of flavour, or why not infuse your water with a flavoured loose leaf tea - this will create a fruit fusion with no added sugar!