



Boba + Crafting Night Recipes

Making Boba and Holding Liquid (*Apx 3 Servings*)

Saucepan, Bowl, Spoon, Strainer (Colander)

1 Cup Dried Tapioca Pearls

7 Cups Water

3 T Brown Sugar

1. Fill a saucepan with 7 cups of water and bring to a boil. Add dried tapioca pearls to the boiling water. At medium heat, wait until the tapioca floats to the surface of the water (2-3 minutes), then cover and cook at a low simmer for 2-3 minutes for a total cooking time of 2-6 minutes.
2. Uncover and scoop out about 3 cups of water into a heat-proof bowl. Add Brown sugar and mix until dissolved. This is the holding liquid.
3. Scoop out a pearl to try its texture. If the texture seems good (firm, but chewy - not crunchy or hard), turn the pot off and strain through a mesh colander, rinsing under cool water.
4. Add tapioca to the holding liquid. They will progressively get harder over time, so eat within a couple of hours.

Brown Sugar Syrup (*For Tiger Milk Tea or as a Sweetener*)

Saucepan, Spoon, Glass Container for Storage

4 Cups of Brown Sugar

2 Cups of Water

1. Bring 2 cups of water to a boil
2. Stir in Brown Sugar Mixture
3. Cook until completely dissolved (Apx 3-4 minutes)
4. Allow to cool for 5 minutes before pouring into a glass container to store

Tip: You can make just about any fruity syrup using fruit spreads! Just add 4-5 tablespoons of water to a 15 oz jar of jam, stir together over medium heat and store in a glass container. Great with Blueberry, Strawberry, Raspberry and Peach Jams.



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Milk Tea (1 Serving)

Saucepan or Kettle, Shaker Cup

2 Tea Bags of your choice (Black, Green, or Earl Grey work best)

1.5 Cups Plant Milk

Sweetener of Choice, as desired

1. Bring 1.5 cups of Plant Milk to a boil
2. When it reaches a boil, place 2 tea bags into the pot and turn the heat off, allowing it to steep for 3-5 minutes
3. When the steeping is finished, add sweetener of choice and several cubes of ice to a shaker cup, pour in the steeped milk tea and shake vigorously until the mixture is cold
4. Serve over ice (with boba, if desired)

Tiger Milk Tea: Follow instructions above, but use Brown Sugar Syrup in place of any sweetener and add as much extra syrup to the serving glass as you like!

Iced Tea (No Milk): Follow instructions above, but use water instead of milk. This is best for Jasmine Green Tea or Herbal Teas. (For this workshop, we used Wild Berry Zinger from Celestial Seasonings)

Taro Milk Tea (Apx 3 servings)

Knife, Saucepan, Blender or Shaker Cup

1.5 Cups of Fresh Taro Root

4 Cups of Water

4 T Agave Nectar or Sweetener of Choice

4 Cups of Plant Milk

1. Bring 4 cups of water to a boil
2. Peel and cube 1.5 cups of Taro Root
3. Add Taro to the pot and set on a low simmer for 20 minutes
4. Drain and add softened Taro to a blender, adding 4T of Agave and 4 cups of Plant Milk
5. Blend and serve over ice (with boba, if desired)