how to make…

**BUBBLE MILK TEA**

adapted from wikiHow.com

### step 1: Making the Bubbles

There are many different types of bubbles that you can buy easily in any Chinese grocery stores. Before making the tea, however, the bubbles need to be prepared.

Pre-soak the pearls for a few hours if you want them to be tender all the way through, rather than soft on the outside and chewy on the inside. Measure 7 parts water to 1 part tapioca pearls. Bring the water to a rolling boil. Add the pearls and stir them to make sure they don’t stick to the bottom. When the pearls float to the top, cover the pot and keep the water at a rolling boil for 30 minutes. Stir every 10 minutes. Remove from heat and let the pearls sit covered for 30 minutes. Rinse the pearls with lukewarm or cold water. Sweeten the pearls with either honey or by boiling one cup of white sugar, one cup of brown sugar, and two cups of water and then mixing it with the pearls.

Use the pearls immediately, or cover them and put them in the fridge for no more than 4 days or else they will get too mushy. When you want to use them, boil a cup of water and put the tapioca pearls in it for a few minutes to warm them.

### step 2: Making the Tea

First make the tea by boiling hot water and adding a black tea bag, though you can use any type of tea. Mix ¾ cup of tea with 2 tablespoons of cream and 1 tablespoon of sugar syrup in a shaker or in a container. You can substitute the cream with soy milk, milk, half and half sweetened condensed milk, or non dairy creamer.

You can keep the milk as hot or you can cool it down. To make iced milk tea, add ice, cover the shaker, and shake the mixture until it gets frothy. If you made the tea in a container instead of a shaker, cool down the tea first by storing it in the refrigerator. When you are ready to serve, place ice cubes in the tea. Finally, put three to four tablespoons of cooked tapioca pearls in a glass and pour in the final tea mixture.

Stir and serve with a smile!

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