Recipe Page:

**How to make Tapioca Pearls for 1 cup**

1. Measure 60g tapioca pearls and use a sieve to shake off any powder.

2. Bring 500 ml water to a rolling boil in a pot (making sure that pot is full to ensure the tapioca will not stick to the base) – The water must boil vigorously

3. Pour the tapioca in and boil for 18 minutes. You will need to stir the tapioca every 2 minutes throughout to ensure that the tapioca do not stick to each other or the bottom of the pot.

4. Once done. Take the pot off the heat and put a lid on the pot and allow the tapioca to sit for another 18 minutes.

5. Strain the tapioca and pour boiled water over the tapioca three times.

6. Measure 60g brown sugar and 60ml hot water to mix to create a syrup. Mix with the tapioca and then you are ready to serve

**How to make 1 cup fruit tea with bursting boba**

1. Make a strong tea (Green/Black/Rooibos) in 150ml boiling water

2. Pour 25ml of fruit syrup in the shaker

3. Pour 2 cups of ice into the shaker

4. Add the 150 ml strong tea into the shaker with the ice and fruit syrup

5. Shake until all the ice has dissolved

6. Add your choice of Bursting Boba in your cup

7. Pour the Ice/Tea and Syrup mixture over the Bursting Boba

8. Add a couple of more blocks of ice.

9. Enjoy

How to make 1 cup of milk tea with tapioca pearls

1. Make a strong tea (Green/Black/Rooibos) in 150ml boiling water

2. Pour 25g of milk powder into the shaker

3. Add 30 ml of boiling hot water into the powder and stir with a spoon until it starts to dissolve

4. Add 2 cups of ice into the shaker

4. Add 150 ml of Milk of your choice

5. Add the 150 ml Tea into the milk mixture

6. Shake everything together for atleast 40 seconds

7. Add 60 g of cooked tapioca pearls at the bottom of your cup

8. Add the shaken milk mixture

9. Add extra ice as needed

10. Enjoy

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