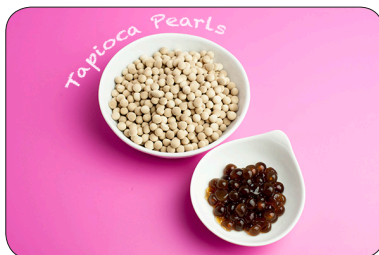




Bubble Tea Topping

Tapioca Pearls

Put 8 cups of water to a boil and add the tapioca pearls. Let the pearls boil for around 10 minutes. Once the tapioca pearls are cooked drain them and run cold water over it and then add honey according to how sweet you want the pearls to be. Let it soak for about 15 minutes.



-Place the teabags or leaves in the boiling water for 5 minutes. Remove the bags or leaves before stirring in the honey. Set aside to cool and refrigerate until chilled.
-Using a stick blender or liquidiser, blend together the orange flesh with the lemon juice and coconut milk.
-Mix the orange liquid with the tea water.

Instructions

- 3/4 cup of brewed tea
- 1 cup of ice cubes
- 250ml boiling water
- 1-2 tbsp honey
- Flesh from 1 ripe orange
- Juice of 2 lemons
- 200ml coconut milk

Ingredients

Orange Green Tea



Passion Fruit Green Tea

Ingredients

- 4 cups cold water
- 3 bags regular size green tea
- 1/3 cup honey
- 2 cups passion fruit nectar
- chilled sparkling water

Instructions

- Place the teabags or leaves in the boiling water for 5 minutes and then remove the bags or leaves
- Add in the honey and stir until dissolved.
- Pour the tea into a 2-quart pitcher.
- Add the remaining 2 cups cold water and passion fruit nectar; stir to combine.
- Let cool, then chill in the refrigerator.
- Fill each ice-filled glass three-fourths full with tea; then top off with sparkling water.



Oolong Milk Tea

Ingredients

- 3/4 cup oolong tea
- 1 cup of ice cubes
- 2 tablespoons Sugar Syrup
- 1/2 cup milk (or soy, almond, or rice milk)

Instructions

- Place the teabags or leaves in the boiling water for 5 minutes and then remove the bags or leaves
- Pour tea, milk, and 2 tablespoons sugar syrup into a cocktail shaker. Stir until dissolved and the milk is well mixed in.
- Add the ice cubes, and shake so the whole drink can get cold. Pour into a glass.





Taro Slush

Ingredients

- 1 inch cube of taro root, cooked or 2 tablespoons of taro powder
- 1/4 - 1/3 cup of milk
- 1/4 cup of filtered water
- 1 cup of ice cubes
- 1 1/2 - 2 Tbsp. sugar
- 1/2 Tbsp. non-dairy creamer

Instructions

- 1/2 Tbsp. powdered)
- Cook the Taro Root for about 10 minutes or until done (soft).
- Let the cooked Taro cool completely. If you don't want to wait, place them in a bath of ice water for 10 min. until chilled/cooled before blending.
- After the taro is prepped put everything in a blender and blend!

Bubble Milk Tea

Ingredients

- 3/4 cup brewed tea (any tea of your choice)
- 1 cup of ice cubes
- 2 tablespoons Sugar Syrup
- 1/2 cup milk (or soy, almond, or rice milk)

Instructions

- Place the teabags or leaves in the boiling water for 5 minutes and then remove the bags or leaves.
- Pour tea, milk, and 2 tablespoons sugar syrup into a cocktail shaker.
- Stir until dissolved and the milk is well mixed in.
- Add the ice cubes, and shake so the whole drink can get cold. Pour into a glass.



Orea Milk Tea

Ingredients

- 1 tablespoon crushed Oreo cookies
- 1/4 cup white chocolate chips
- 1/2 cup water
- 1/4 cup fat-free half-and-half
- 1-2 tablespoon sugar syrup
- 1/2 cup milk

Instructions

- Melt chips in microwave for about 20 seconds, stir then microwave for another 20 seconds.
- Mix 1/4 cup of water with melted chocolate until sauce is formed.
- Mix crushed oreos with 1/4 cup of water.
- Crush ice until partially crushed.
- Pour all liquids into blender and blend on highest setting until all remaining ice chunks are crushed.
- Place tapioca pearl at bottom of tall glass and serve with bubble tea straw.

