

BOBA BEAU Sweet Bubble Tea Recipe



Preparation

Jasmine Tea (Green Tea) around 6-7 portions

[1st Brew] 20g (6 teaspoon) tea leaves within 85°C hot water 1000ml for 6 minutes, take tea leaves out for using later. Immediately add 600g ice cubes into hot green tea for cooling down.

[2nd Brew] from 1st brew tea leaves add into 85°C hot water 1000ml for 8 minutes, throw away tea leaves when time is out. Immediately add 600g ice cubes into the hot green tea for cooling down.

Pour 1st brew and 2nd brew tea together to container.

Black Tea around 5 portions

Breakfast Tea 4 bags within 95°C hot water 1000ml for 8 minutes, throw away tea bags when time is out.

Waiting until it cools down then ready to be used.

Instruction

Please follow the order and portion size for the best result



Brown Sugar Taro Milk

1. 1/3 cup (110g) brown sugar jelly boba
2. 2 pumps black sugar syrup, mix with boba. Tilt the cup and roll around for letting black sugar to cover whole cup
3. Use another container: add 2 tablespoon taro powder, add in 250ml warm water and mix. Pour into the cup
4. 3 ice cubes
5. Add milk until 90% full
6. Add cream until 95% full
7. Seal the cup



Pineapple Boba Tea

1. 1/3 cup (110g) with half pineapple boba & half grape boba
2. 2 pumps pineapple juice
3. 2 lime cubes & 4 pineapple pieces
4. 5 ice cubes
5. Add black tea until 95% full
6. Seal the cup

Sparkling Water Recipe:
Replace the tea with half soda water and half 7UP



Rainbow Boba Tea

1. 1 pump grape juice
2. 1/4 cup (60g) each boba as following: grape boba, lemon boba, passion fruit boba, peach boba, and coconut jelly boba
3. 5 ice cubes
4. Add green tea until 95% full
5. Seal the cup

Sparkling Water Recipe:
Replace the tea with half soda water and half 7UP



Honeydew Cream Milk

1. 1/3 cup (110g) lemon boba
2. Use another container: add 3 tablespoon honeydew powder, add in 250ml warm water and mix. Pour into the cup
3. 3 ice cubes
4. Add milk until 90% full
5. Add cream until 95% full
6. Seal the cup



Oreo Choco Milk

1. 1/3 cup (110g) coconut jelly boba
2. 1 pump black sugar syrup
3. Chocolate sauce drops around the cup inner side for a circle
4. Add milk until 80% full (Till the upper 'B' letter top)
5. Add cream until 95% full
6. 1 teaspoon Oreo powder
7. Seal the cup



Strawberry Cream Milk

1. 1/3 cup (110g) strawberry boba
2. 1 pump strawberry juice drops around the cup inner side for a circle
3. Add milk until 80% full (Till the upper 'B' letter top)
4. Add cream until 95% full
5. Sprinkle some chopped fresh strawberry bits
6. Seal the cup



Passion Fruit Tea

1. 1/3 cup (110g) passion fruit boba
2. 2 pumps passion fruit juice
3. 1 slice lime & 1 slice orange
4. 5 ice cubes
5. Add green tea until 95% full
6. Seal the cup

Sparkling Water Recipe:
Replace the tea with half soda water and half 7UP



Peach Jasmine Tea

1. 1/3 cup (110g) with half peach boba & half grape boba
2. 2 pumps peach juice
3. 1 slice orange
4. 5 ice cubes
5. Add green tea until 95% full
6. Seal the cup

Sparkling Water Recipe:
Replace the tea with half soda water and half 7UP



Brown Sugar Milk Tea

1. 1/3 cup (110g) brown sugar jelly boba
2. 2 Pumps black sugar syrup, mix with boba. Tilt the cup and roll around for letting black sugar to cover whole cup
3. Add milk until 60% full
4. 3 ice cubes
5. Add black tea until 95% full
6. Seal the cup



Grape Lemon Tea

1. 1/3 cup (110g) with half grape boba & half lemon boba
2. 2 pumps grape juice
3. 2 slices lime
4. 3 teaspoons concentrated lemon juice
5. 5 ice cubes
6. Add green tea until 95% full
7. Seal the cup

Sparkling Water Recipe:
Replace the tea with half soda water and half 7UP



Caffeine 70mg

Latte Boba (NEW HOT DRINK)

1. 1/3 Cup (110g) crystal boba
2. 1 tablespoon black sugar syrup
3. Use a mug: 400ml milk heat for 3:00 in microwave. Pour into the cup
4. Use another mug: add 1 tablespoon coffee powder, add in 130ml hot water and mix. Slowly pour into the top of the milk
5. Seal the cup

*Microwave 800W



Strawberry Sparkling Boba

1. Add 3 spoons of strawberry syrup
2. Add about 1/3 lemon boba
3. Add 5 ice cubes.
4. Add half soda water and half 7Up until the cup is about 90% full
5. Let it sit for 5 seconds to let the bubbles go down.
6. Seal the cup. The sealer should be 200-210 degrees.