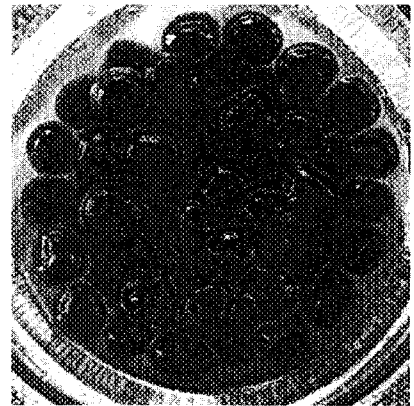


# How to make Black Tapioca Pearls (Boba) from scratch.

Learn how to make black tapioca pearls (boba pearls) from scratch with this simple tutorial. It is so easy and fun to make and much better than using the dried one.

Prep Time 10 mins	Cook Time 15 mins
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5 from 1 vote

Course: Drinks    Cuisine: Asian    Servings: 2 servings

Author: Bebs

## Ingredients

- 6 tablespoon tapioca flour
- 2 tablespoons freshly boiled water
- black food color

## Instructions

1. Place tapioca flour or starch in a bowl. Place black food color in a separate bowl and add a tablespoon of hot water to the food color. Add the rest of the water directly to the tapioca flour and pour the colored water to the bowl as well.
2. Mix tapioca flour and water with a fork until they start to stick together. Transfer to a flat surface and knead until the dough becomes smooth.
3. Divide the dough into 2 and roll each forming thin sticks. Cut them into small pieces. Try to make them as even in size as possible and should be small enough to pass through your straw. Roll each piece in between your palms to turn them into small balls.
4. Bring 2 cups of water to a rolling boil in a small pot or saucepan. Add the tapioca pearls to the boiling water and let it cook for 15 minutes or longer until the desired consistency (soft or chewy) is achieved. They will also become darker as they cook.
5. Remove from heat and let it rest for a few minutes. They will shrink back to the original size and will turn black at this point.
6. Transfer tapioca pearls into a sugar syrup or a bowl with a little water to prevent them from sticking together.

## Notes

- The amount of black food color may vary depending on the brand you are using. I used liquid food color and used about 1/4 teaspoons.
- I find that using a glass bowl or metal bowl is better especially when using food color.
- If making a larger batch, just follow the 3:1 ratio of tapioca flour to hot water.