

# Bubble Tea (Pearl Milk Tea)

Learn to make authentic bubble tea at home! This Taiwanese drink features chewy tapioca pearls, black tea, and creamy milk. Ready in 45 minutes.

10	35	45	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Bubble Tea (Pearl Milk Tea)

## Ingredients

- 1 tbsp black tea
- 1 cup milk
- 0 cup Tapioca balls
- 5 ice

## Instructions

- 1 Prepare the tea base**  
Bring 2 cups water to a rolling boil in a medium saucepan.
- 2** Remove from heat and add 5 black tea bags, steeping for 7 minutes to create a strong concentrate.
- 3** Remove tea bags and refrigerate the tea for at least 4 hours until completely chilled.
- 4 Cook the tapioca pearls**  
Bring 6 cups water to a rolling boil in a large saucepan over high heat.
- 5** Add 1 tablespoon tapioca pearls to the boiling water and stir gently to prevent sticking.
- 6** Cook for 25-30 minutes, stirring occasionally, until pearls float to the surface and become translucent with no white centers.
- 7** Test a pearl by biting into it - it should be chewy throughout with no hard center remaining.
- 8** Drain pearls in a fine mesh strainer and rinse with cold water for 30 seconds to remove excess starch.
- 9 Assemble the bubble tea**  
Divide the cooked tapioca pearls evenly between two tall glasses.
- 10** Pour the chilled tea over the pearls, filling each glass about two-thirds full.
- 11** Add 1 cup milk, dividing evenly between glasses, and stir gently to combine.
- 12** Fill glasses with ice cubes and serve immediately with wide bubble tea straws.

## Tips

Brew your tea stronger than usual since it will be diluted with milk and ice - use about 1.5 times the normal amount of tea leaves or bags.

Always cook tapioca pearls in plenty of boiling water (about 8-10 times their volume) to prevent sticking and ensure even cooking.

Test tapioca pearls for doneness by biting one - it should be chewy throughout with no hard center remaining.

Rinse cooked tapioca pearls with cold water to stop the cooking process and remove excess starch that can make them sticky.

Keep cooked tapioca pearls in a small amount of simple syrup to prevent them from drying out and sticking together.

Use wide bubble tea straws (about 12mm diameter) to properly enjoy the tapioca pearls - regular straws won't work.

Chill your tea base completely before assembling the drinks to prevent the ice from melting too quickly and diluting the flavor.

For the best texture contrast, serve immediately after assembling while the tea is cold and the pearls are still soft and chewy.