



Slushy bubble tea.

NIBBLEDISH CONTRIBUTOR

Ingredients

For drink base:

- 1/4 cup of tea base. (Jasmine, green tea, oolong, etc.)
- 2 spoonfuls of sugar.
- Ice cubes.
- 1/2 cup of milk.
- Flavour powder. (Or if you want chocolate, you can use hot chocolate mix, coffee; coffee mix...)

Tapioca pearls:

- 1/2 cup of tapioca pearls.
- Honey/simple syrup/maple syrup.
- Water.

Instructions

Like a boba milk tea, but a smoothie texture... for this recipe, I used 2 spoons of horlicks malt drink and 1 tablespoon of cocoa.

1. Prepare tapioca pearls. Boil them in a pot of hot water for 30-45 minutes, till
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they're all soft throughout.

2. Drain tapioca pearls, run through ice cold water and drench with syrup. Set aside.
3. In a blender, put your ice, tea base, sugar, milk and flavour powder. Blend until smoothie texture.
4. In a glass, put tapioca pearls on bottom, add your smoothie and drink with a big fat bubble tea straw.