

Tealith

麗絲茶坊

# MILK TEA

# KIT HOW TO:

4 serv.

PER SERVING (700ML CIRCA)



WHILE TAPIOCA IS RESTING IN SUGAR, STEEP OUR TEA BAG FOR 7-8 MINUTES (FOR A STRONGER TASTING CUPPA) IN 300 ML OF FRESHLY BOILED WATER AND LEAVE IT TO COOL DOWN.



TRANSFER THE TEA YOU'VE JUST BREWED INTO A 700 ML TALL GLASS, POUR IN HALF BOTTLE OF SYRUP AND STIR.\*



NOW SPOON IN HALF TUB OF YOUR TOPPINGS (OR HALF PORTION OF COOKED TAPIOCA).



FINISH THE DRINK WITH ICE CUBES AND COLD MILK\*\* TO FILL THE GLASS. GENTLY STIR.



**SNAP IT, SHARE IT, ENJOY IT!**

*It's your creation, after-all!*



\* SWEET TOOTH?! :  
SIMPLY ADD SOME :  
SUGAR IN AND STIR WELL! :

\*\* YOUR CHOICE OF MILK :  
COW, ALMOND, SOY, :  
OAT, ... :

# COOK

EXPRESS TAPIOCA  
PER POT (125GR CIRCA)



BRING 1LT OF WATER  
IN A MEDIUM-SIZED POT.

CAREFULLY TIP THE TAPIOCA INTO  
THE BOILING WATER AND KEEP STIRRING  
TO PREVENT THEM FROM STICKING TOGETHER.

WHEN THE TAPIOCA PEARLS RISE TO THE TOP, CLAMP ON THE LID  
AND LEAVE THEM TO COOK FOR 5 MINUTES ON MEDIUM HEAT.

TURN THE HEAT OFF AND LET THE TAPIOCA REST  
FOR A FURTHER 5 MINUTES (LID ON).

DRAIN THE TAPIOCA PEARLS AND  
TOSS THEM BACK INTO THE EMPTY POT,  
STIR IN 100G OF SUGAR (PREFERABLY BROWN)  
UNTIL THE SUGAR IS FULLY DISSOLVED.

PUT THE LID BACK ON AND ALLOW  
THE PEARLS TO SOAK UP  
THE SYRUPY GOODNESS  
FOR AT LEAST 10 MINS.

**TAPIOCA IS NOW  
READY TO BE SERVED!**

★★  
MAKE SURE TO CONSUME  
THE COOKED TAPIOCA WITHIN 1 HR.



TEALITH



TEALITH\_BUBBLETEA

KEEP YOUR SYRUPS AND NATA DE COCO (IF ANY)  
REFRIGERATED ONCE OPENED. CONSUME WITHIN 2 WEEKS.