

# Bubble Tea (Tencu Çay)

Learn to make authentic Bubble Tea (Boba Tea) at home with tapioca pearls, black tea, and milk. Step-by-step recipe with variations and tips.

10 min

HAZIRLIK

35 min

PIRME

45 min

TOPLAM

2

PORSIYON

Easy

ZORLUK

Bubble Tea (Tencu Çay)

## Malzemeler

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

## Yapılı???

- Prepare the Tea**

Bring 1 cup of water to a rolling boil at 100°C (212°F). Add 5 black tea bags and steep for 5-7 minutes until the tea becomes a strong, dark concentrate.
- Remove the tea bags and let the tea cool to room temperature, about 30 minutes. Transfer to refrigerator and chill for at least 4 hours until completely cold.
- Cook the Tapioca Pearls**

Bring 2 cups of water to a rolling boil at 100°C (212°F) in a medium saucepan.
- Add 1 tablespoon of tapioca pearls to the boiling water, stirring gently to prevent them from sticking to the bottom of the pan.
- Cook for 20-30 minutes, stirring occasionally, until the pearls float to the surface and become translucent with a chewy texture when tested.
- Remove from heat and let the pearls rest in the hot water for 5 minutes to finish cooking through.
- Drain the pearls through a fine mesh strainer and rinse briefly with cool water to stop the cooking process.
- Assemble the Bubble Tea**

Divide the cooked tapioca pearls evenly between two tall glasses.
- Pour the cold brewed tea over the pearls, filling each glass about 2/3 full.
- Add ice cubes to fill the glasses and serve immediately with wide bubble tea straws that allow the pearls to pass through.

## puçlar?

Cook tapioca pearls in plenty of water (about 10:1 ratio) to prevent sticking and ensure even cooking.

Test pearl doneness by tasting - they should be chewy but not hard in the center.

Rinse cooked pearls briefly in cool water to remove excess starch and prevent clumping.

Brew tea stronger than usual since it will be diluted with milk and ice.

Let hot tea cool completely before adding ice to prevent diluting the flavor.

Use wide bubble tea straws (12mm diameter) to properly enjoy the tapioca pearls.

Adjust sweetness gradually - you can always add more sweetener but can't remove it.

Consume bubble tea within a few hours for the best pearl texture and overall experience.