

## cook tapioca

1



For one serving of Tapioca Pearls, Boil at least 600ml of water in a deep pot. Add additional 200 ml per extra serving.

2



Add two tablespoon of tapioca pearls to the boiling water and set the temperature down to medium.

3



Cook for 30 minutes, stir gently to avoid pearls sticking to bottom. Pearls should then float to the top.

## please read carefully

4



Turn off the heat, cover with lid for 18 minutes.

5



Remove lid and pour out pearls on to a sieve and rinse with cold water.

6



At this point, pearls can be soaked in sugar syrup or honey. Pearls can be stored in room temperature for up to 4 hours.

## brew tea

1



Boil 200ml water then let it cool:

1 minute for a assam black tea, or 2 minutes for jasmine tea.

2



Transfer the hot water into a teapot, add 1 tablespoon jasmine tea or 2 tablespoon of assam tea, stir gently and cover:

10 minutes for assam black tea, 6 minutes for jasmine tea.

3



Strain the tea through a sieve into a cup.

Instructions per 450 ml servings including topping. To make more, simply multiply the ingredients.

Tip: To make a simple sugar syrup boil 1:1 ratio of sugar and water.

## add flavour

1



Pour one powder pack into the cup of tea. Ensure powder is mixed thoroughly.

2



Decide if you want a hot or cold drink.  
Hot: add approx. 150 ml hot water  
Cold: add desired amount of ice and top up with cold water up to 350 ml

3



Finally, add tapioca pearls and sweeten to preferred level.

Enjoy!

Tip: Use a cocktail shaker for faster cooling and to create more bubbles.

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## make your own bubble tea kit instructions

cook  
tapioca



brew  
tea



add  
flavour