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## Bubble tea smoothie flavors

Grass Jelly is an authentic Asian style topping you'll love. Also known as black jelly, xian-cao, or leung fan in Indonesia, Taiwan, Hong Kong... Ingredients: Loose tea leaves Hot water sweetener (optional) Instructions: Free leaf: Black tea / Oolong TeaRatio - Tea leaves : Water = 1: 4050 g of tea... Ingredients: Pure Matcha Green Tea Powder Water Sweetener (optional) whole milk or non-milk cream Ice Directions: Mix 7 g matcha powder 100 ml ... Ingredients: Tea bags Hot water Instructions: Ground leaves: Using Espresso Machine1 tea. Water temperature at 95 ° C2. Put 9 g of ground tea in the tea... Make bubbly tea drinks and have a boba party with our Holiday Guide for bursting Boba® drinks, Parfait & Shot recipes! Use our fruity and tasty crackling Bobas® to sparkle with bubble tea, snow ice, yogurt and more - made from REAL fruit inside. Check www.bossenstore.com/burstingboba Page 2 Taste the snow ice, a Taiwanese dessert also known as shaved snow and xue hua bing, step by step below. Learn how to make snow ... Page 3 Page 4 Page 5 Page 6 Bubble Tea (boba tea) is a popular Taiwanese treat available in countless flavors and variations. Bubble tea cafes can offer a dizzying number of menu items with plenty of customization, making your head spinning. Whether you're making bubble tea at home or ordering it in the tea room, start with some basic knowledge about this tasty, chewy drink and the many flavors and textures available. Bubble tea (also known as boba tea, pearl tea, and tapioca tea) is a style tea drink that was created in Taiwan in the 1980s. Very popular in your home country, it's now popular around the world as well. The basic bubble tea contains four elements: boiled tea, milk or non-milk milk (sometimes skipped), taste and / or sweetener and tapioca pearls or similar boba. The mixture is usually shaken with ice and served with a large fat straw. Bubble tea, with many permutations, can take on any taste you like. Tea rooms often offer hundreds of variants. Some classic types of bubble tea that can be found on any tea room menu include: Milk tea: A refreshing combination of brewed black tea, milk and (optionally) tapioca pearlThai Tea: Strong black tea combined with sweetened condensed milk and studded (optionally) tapioca pearlsTaro Bubble Tea: Contains pureed taro, purple root similar to sweet potato, which has toasts, sweet flavorFruit Tea: Fresh fruit-based tea with a selection of boba, which is often decaf Spruce / Marina Li When ordering bubble tea, the first thing to consider is the type of tea to include. Most bubble teas are made with black tea, green tea, or oolong tea. Black Tea (known as red tea in China, Hong Kong and Taiwan): By far the most popular choice for bubble tea (including Earl Grey) Green tea: Especially jasmine green tea and green tea powders, Is MatchaOolong Tea: Standard tea oolong is a popular choice, although green oolong is another favorite favorite many bubble tea drinkersWhite tea: A relatively popular option in some Western countries, white tea is rarely used for bubble tea in Taiwan As bubble tea has grown, new blends that do not contain tea at all have become popular as well. Newer variants include Snow Ice (a type of powdered coffee-based, frozen-and-blended drink), cream-based beverages, and fruit bubble tea. Milk and milk-like ingredients are often added to give bubble tea a creamy texture and flavor. Different flavors and styles of milk and milk ingredients can be used. Some of the cake fruit-flavored bubble teas are only available without milk because the acidity of fruit syrup can knock down milk. Spruce/Cara Cormack While all other ingredients form the basis for bubble tea (tea, milk and boba), the real flavor comes from aromatic ingredients such as syrup or powder. Just as cafes will have a variety of syrup bottles to taste lattes, bubble tea rooms are stocked with plenty of syrups and powders. Flavored simple syrups are a more popular aroma option because they are easy to mix into cold milk tea. Some popular fruit options include: For a less fruity taste, try these popular options: Spruce/Cara Cormack Originally, the bubble in the name of bubble tea referred to air bubbles created by shaking tea and milk mixtures. However, it is now used to label pearls or beans and other ingredients found in similar beverages. These drinks usually have what is called QQ in Taiwan and China. QQ is a chewy texture that is adored in Chinese and Taiwanese cuisine. QQ foods may not be tasty to be popular, and they usually aren't. The most common types of bubbles with the coveted properties of QQ include: Tapioca Pearls: Small, round globules of cooked tapioca starch, which provide a very chewy, almost gum-like texture and almost no flavor. They are usually purple and black, although they can also be white or pastel in color. They are by far the most popular boba (often simply called boba) and can vary in sizeJelly: Grass jelly is made from Chinese meson, chewing cubes have a slightly sweet, herbal taste. Aloe jelly is similar, but made from the aloe plant. Other jelly flavors such as coconut are sometimes offered as wellTaro balls: Cooked and often purple in color, these sweet balls are made from taro plants. Sweet potato balls: Chewable balls made using orange sweet potatoTapioca noodles: Usually made from white tapioca and shaped into thin, noodle-like strands that can be sipped through wide bubble tea strawPudding: Thick, creamy puddings that can be added to your drink as a decadent treat. Pudding usually comes in different flavors, such as taro or coffeePopping Boba: take on standard tapioca pearls that pop in your mouth for a burst of flavor. These can come in a variety of flavor options Other popular toppings and mix-ins include: Fresh fruit: Chopped fresh fruit is popular in a bubble especially in fruit teasShot beans: Sweet, creamy red beansCookie Crumbs: Crumbled Oreos or similar cookiesIce Cream: Some stores offer ice cream as a mix-in or topper for bubble teaSheese Cream: Sweet, salty and salty cream made from bubble tea cheese powder, or boba tea, is a Taiwanese drink that has exploded in popularity around the world in recent years. It is a delicious drink that is usually made from tea, milk, sugar and of course... tapioca pearls! Occasionally different types of jelly and puddings can also be added for something extra. With flavors from melon to coffee, lavender to chocolate, bubble tea is sure to have a flavor that suits every taste. But... How to choose from so many flavors? Well, we've compiled a list of what we think are the 10 best bubble tea flavors to start your boba journey! Classic milk tea/brown sugar Masterpiece that started it all. The classic is made from black tea, milk powder, sugar and, of course, tapioca. Its rich and creamy taste combined with the smooth taste of tea will surely send you straight to your happy place. For those who have a sweet tooth, order a version of brown sugar for an even sweeter kick! If this is the first time you drink bubble tea or don't feel too adventurous, this is the perfect starter tea. Mango For those who have a fruity taste and tropical taste, this is bubble tea for you. Mango, in our personal opinion, it is best to drink in the form of slushie. Yes, they have bubbly tea slush! Or they may have the consistency of shaved ice depending on where you go. When it's a hot, summer day, what could be better than a freezing cold drink that allows you to drift to your favorite beach destination. Honeydew One of the most popular flavors around the world, this melon drink is also amazingly refreshing in the blazing summer heat. It's also the perfect way to mix drinking boba while getting your nutrients! Although, many sites will contain a lot of added sugar, it's a good idea to ask for it without. If you like fruit, this is your drink to begin with. Be adventurous and find out why this is the basic taste of so many Asian households. Thai Tea Thai Tea is sweeping the nation with its creamy, sweet uniqueness. The orange color comes from a special kind of tea called Ceylon tea, which is actually one of the most popular bases for iced tea in the world. Although unfortunately, the intense brightness of orange can be from the help of food coloring (do not forget to ask when ordering). Either way, this taste brings the streets of Thailand right into your mouth. The only thing that is better than Thai tea is Thai bubble tea! Taro This fun purple drink is made from a slightly sweet Asian root called Taro. Don't let a unique name or color scare you, or you're sure you'll regret it. Taro is difficult to describe, but is often said to have a nutty, earthy, vanilla-esque flavor. Many people swear that it tastes just like biscuits and cream. You decide! Strawberry Bring Back memories with this fresh take on simple but tasty strawberry milk. Slightly pungent, but oh so sweet, strawberries are America's best friend. Now in an even more interesting way. Slushie or liquid form, this bubble tea will leave energized and satisfied for the rest of your day. Chocolate (preferably with cheese mousse) Who could say no to chocolate? If you're craving a liquid cookie, then you've found your match. While it's quite different than hot chocolate, it still has that creamy, milky feel that it can be going for. If you manage to find a shop that offers cream cheese mousse, your tea will taste just like chocolate cheesecake. It's perfect as a drink after dinner or dessert. Passionfruit Underrated taste, passion artery brings the tang that we all needed to bubble tea game. Another bubbly tea flavor make your mouth on the island escape. Fruity and vibrant, this taste is guaranteed to awaken your taste buds in the best possible way. Jasmine flowery, herbal, and slightly sweet? Jasmine is the perfect choice for those looking for a stronger tea taste. Often limes, there are variations that include jasmine green tea, which is equally amazing, just a little lighter. This is really for tea lovers out there. Matcha This delicious drink brings all the health benefits of Japanese green tea with bubble tea texture. Matcha is another Asian flavor that has soared in popularity around the world. It is a strong and herbal tea flavor that will please even the most distinguished palates. Didn't you like it the first time? Bubble tea can be made in many different ways with different ingredients, so it can vary from place to place. Next time you're in the mood for a new adventure, try a different place, a different flavor, different toppings, or ask to remove tapioca pearls if that's what's off-putting. Everyone deserves to experience the rich, deliciousness of milk tea, bubbles or not. Bubble tea can be quite a daunting dish to try, after all, there is nothing else like it. So we hope you enjoyed reading about some of our favorite flavors and that inspired you to try it yourself! Here's a quick, short list of recommendations: Vivi Bubble Tea (American chain) T Baar (American chain) Gong Cha (Asian, American, Canadian and Oceanic Chain) Tea-Do (Philadelphia, Maryland and Virginia Chain) The Alley (Asian, Canadian, French, Oceanic, California and New York Chain) Yi Fang Taiwan Fruit Tea (Asian, American, Oceanic, Canadian and European Chain) Kung Fu Tea (American, Australian, Canadian and Southeast Asian) Little Fluffy Head (Los Angeles Cafe) Let us know your favorite bubble tea rooms! Also, what are your favorite summer foods that you would like us to try? Try?