

COOK TIME  
30 MINS

REST TIME  
10 MINS

BEAROLOGY BOBA KIT

# TAPIOCA BOBA

HOW TO MAKE BROWN SUGAR SOLUTION: YOU WILL NEED HOT WATER, HONEY, AND BROWN SUGAR. MIX IT TOGETHER, AND YOU'RE DONE!

## INGREDIENTS

- ✦ UNCOOKED TAPIOCA BOBA
- ✦ POT OF WATER
- ✦ HONEY (OPTIONAL)

## INSTRUCTIONS

1. BRING 4 CUPS OF WATER TO A BOIL IN A POT.
2. ADD THE BOBA AND BROWN SUGAR AND STIR WELL. PLACE THE LID, AND LEAVE THE BOBA TO BOIL FOR 30 MINUTES.
3. AFTER, ALLOW THE BOBA TO REST OF 10 MINUTES. ADD HONEY IF YOU'D LIKE.

\* IF YOU'D LIKE YOUR BOBA CHEWIER, IT IS RECOMMENDED TO COOK THE BOBA FOR A LONGER TIME THAN SUGGESTED TIME ABOVE.

PREP  
5 MINS

BUILD TIME  
3 MINS

BEAROLOGY BOBA KIT

# BROWN SUGAR MILK TEA

HOW TO MAKE BROWN SUGAR SOLUTION: YOU WILL NEED HOT WATER, HONEY, AND BROWN SUGAR. MIX IT TOGETHER, AND YOU'RE DONE!

## INGREDIENTS

- ✦ GOLDEN TEA LEAVES
- ✦ BROWN SUGAR
- ✦ NON-DAIRY CREAMER (OR MILK)
- ✦ 2 CUPS OF WATER
- ✦ BROWN SUGAR SOLUTION

## INSTRUCTIONS

1. STEEP GOLDEN TEA LEAVES FOR 5 MINUTES IN 2 CUPS OF WATER.
2. REMOVE TEA BAG AND ADD NON-DAIRY CREAMER (OR ANY PREFERRED MILK ALTERNATIVE).
3. FILL YOUR JAR WITH BOBA AS THE FIRST LAYER. TIP THE JAR AND ROLL SLOWLY SO ALL SIDES ARE COVERED WITH THE BROWN SUGAR SOLUTION.
4. POUR YOUR MILK TEA INTO THE JAR, AND ENJOY!

PREP  
6 MINS

BUILD TIME  
3 MINS

BEAROLOGY BOBA KIT

# BUTTERFLY LEMONADE

## INGREDIENTS

- ✦ BUTTERFLY PEA  
TEA LEAVES
- ✦ LEMON JUICE
- ✦ HONEY
- ✦ SHIMMERING POWDER
- ✦ 1.5 CUPS OF WATER

## INSTRUCTIONS

1. STEEP BUTTERFLY PEA TEA LEAVES FOR 3 MINUTES IN 1.5 CUP OF WATER.
2. REMOVE THE TEA BAG AND ADD 4 TABLESPOONS OF HONEY. STIR UNTIL EVERYTHING IS MIXED.
3. ADD 2 OZ OF BUTTERFLY PEA TEA SOLUTION TO 4 OZ OF LEMON JUICE.
4. MAKE LEMONADE BY MIXING 2 OZ OF LEMON JUICE AND 4 OZ OF WATER.
5. ADD ICE TO CUP AND POUR IN 4 OZ OF BUTTERFLY SOLUTION, THEN SLOWLY POUR IN THE LEMONADE TO ACHIEVE LAYERING.
6. OPEN THE CAPSULE TO ADD YOUR SHIMMERING POWDER. STIR AND WATCH THE COLOR CHANGE WITH A GLITTERING EFFECT!

PREP  
3 MINS

TIME  
1 MIN

BEAROLOGY BOBA KIT

# MANGO COCONUT WHITE TEA

## INGREDIENTS

- ✦ COCONUT WHITE TEA LEAVES
- ✦ MANGO PURÉE
- ✦ HONEY
- ✦ 2 CUPS OF WATER

## INSTRUCTIONS

1. STEEP COCONUT WHITE TEA LEAVES FOR 3 MINUTES IN 2 CUP OF WATER.
2. REMOVE THE TEA BAG AND ADD 2 TABLESPOONS OF HONEY.
3. POUR MANGO PURÉE INTO THE JAR AND THEN TOPPED WITH ICE.
4. POUR IN THE TEA AND HONEY AND MIX WELL.

PREP  
5 MINS

TIME  
6 MINS

BEAROLOGY BOBA KIT

# MATCHA MOON LATTE

## INGREDIENTS

- ✦ BUTTERFLY PEA  
TEA LEAVES
- ✦ 6 OZ MILK  
(OR ALTERNATIVE)
- ✦ HONEY

## INSTRUCTIONS

1. COMBINE 4 OZ BUTTERFLY TEA (PREVIOUSLY MADE) WITH 6 OZ OF MILK OR ALTERNATIVE. THIS IS CALLED MOON MILK!
2. MIX MATCHA WITH 6 OZ OF MILK (OR ALTERNATIVE). WHISK UNTIL YOUR MATCHA POWDER IS DISSOLVED INTO THE WATER AND THICKENING UP.
3. POUR MATCHA SLOWLY ON TOP OF THE MOON MILK. YOU WILL SEE A LAYERING EFFECT.
4. STIR LAYERS TOGETHER AND ENJOY!