

Chai Tea with Baby Boba

Makes six 12 ounce cups of chai tea and boba



Ingredients

For the Baby Boba

1/2 cup small tapioca pearls
water

For the Chai Tea

5 cups cold water
1 cinnamon stick
10 whole cloves
5 cardamom pods
2 star anise
1/2 sugar
4 - 5 black tea bags
2 cups milk

Steps

- 1. Start with the boba.** Begin boiling 1 quart of water in a medium-size pot. Add one-half cup small tapioca pearls immediately followed by 2/3 cup cold water. Stir and bring mixture to a boil again. Once it's at a rolling boil, reduce heat and allow it to cook at a low simmer for 5 minutes. Then remove the pot from the heat. Cover and allow the mixture to set for 7 minutes.
- 2.** Drain the pearls and rinse with cold water fully cooling the pearls. Meanwhile bring 4 new cups of water to boil again. Add the pearls, stir and immediately lower heat to a simmer. Continue simmering for another 5 minutes. Then remove the pot from the heat and put the lid on. Allow the pearls to set for 10 - 12 minutes or until the pearls are fully opaque. Rinse again with cold water. You can store these in a bowl of cold water until you are ready to use them or you can refrigerate them for up to two days in simple syrup.
- 3.** For the chai tea, begin boiling 5 cups of water in a medium-size pot. Add the cinnamon stick, star anise, cardamom and one-half cup sugar. Reduce heat to a simmer and allow the sugar to dissolve and spices to infuse (about 5 minutes). Turn the heat off and add four to five black tea bags (depending on how strong you like it). Let the tea steep for five minutes. Strain the liquid and allow tea to cool.
- 4.** In a large cup/glass, place about one-fourth cup cooked tapioca pearls. Pour in one-half cup milk followed by three-fourths cup chai tea. Add ice and enjoy immediately.