BROWN SUGAR BUBBLE TEA

This Brown Sugar Bubble Tea is made simply by combining brewed and cooled black tea with All-In-One Creamer, and pouring over cooked boba pearls and ice in a brown sugar syrup-lined serving cup! Rich's multifunctional All-In-One Creamer delivers smooth and delicious neutral dairy flavor to enhance anything from beverage bases and foams to dessert toppings and sauces. It's the perfect solution for specialty bubble teas!



Yield: 1 beverage

INGREDIENTS

1 C	RICH'S All-In-One Creamer 12 2-Lb Cartons (#23904)
1/4 C	Tapioca Pearls
1	Black Tea bag or leaves
1 C	Water
2 tbsp.	Brown Sugar Syrup

DIRECTIONS

1. Prepare the tapioca pearls
2. Brew a serving of black tea with water and store in the refrigerator after steeping to cool
3. Combine the All-In-One Creamer and cooled tea
4. Add cooked boba pearls and ice to a serving cup
5. Drizzle brown sugar syrup along the inside of the serving cup
6. Pour the milk tea over the ice. Serve cold

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