

Boba Pearls and Simple Syrup (for Bubble Iced Coffee)

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Ingredients

For the Boba Pearls

(enough for 2 to 4 drinks, depending on your serving size)

- 1/2 cup** dried black boba pearls (or more, but this is a good starting point — see baker's notes)
- water for boiling

For the Simple Syrup

(makes around 3/4 cup)

- 1 cup** granulated sugar
- 1 cup** water

Instructions

For the Boba Pearls

- 1 Bring a large pot of water to a rolling boil over high heat. Add 1/2 cup boba pearls and continue to boil, stirring occasionally, for 15 minutes. Turn off the heat, cover, and let sit for 15 more minutes.
- 2 Once the pearls have soaked covered for 15 minutes, drain them using a colander. Allow to cool for 5 minutes before using a spoon to distribute the pearls amongst glasses. I recommend a heaping 2 to 4 tablespoons per glass.

For the Simple Syrup

- 3 In a small saucepan, bring 1 cup sugar and 1 cup water to a boil; simmer until the sugar is dissolved, 3 minutes. Remove from the heat and let cool completely.