

# LOTUS BISCOFF BUBBLE TEA



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Get innovative by combining our unique Biscoff flavor with this trendy, traditional milk tea drink that continues to gain popularity.



**SERVINGS** 2 servings

## INGREDIENTS

125 gr boba pearls, uncooked

Brown sugar syrup:  
220 g brown sugar  
240 ml water

Black tea:  
480 ml water  
6 black tea bags

Milk mixture:  
3 tbsp double cream  
3 tbsp **Biscoff topping**  
3 tbsp milk



## PREPARATION

1. Prepare the boba pearls as shown on the pack.
2. In a saucepan, add the brown sugar and the water, put over medium heat and let it boil until the sugar dissolves and you get a nice syrup. Pour into a large heatproof bowl.
3. Add the pearls to the bowl with the syrup and let it sit for 30-60 minutes.
4. Make the black tea: Combine the water and tea bags in a medium pot and bring to a boil.
5. After a few minutes, remove from the heat and let the tea cool off to room temperature.
6. Mix Biscoff spread and milk until combined. Both can be heated slightly to make it easier to mix.
7. Add half of the pearls and syrup to the bottom of each glass. Then pour in half of the black tea and half of the milk mixture. Optionally, you can add Biscoff cookie crumbs on top.
8. Add a big straw and serve!



Lotus bakeries  
Gentstraat 1  
9971 Iembeke  
Belgium

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