

Biscoff® bubble tea

8 étapes
2 portions

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

Ingrédients

Brown sugar syrup

220 g brown sugar
240 ml water
125 gr boba pearls, uncooked

Black tea

480 ml water
6 black tea bags

Milk mixture

3 tbsp double cream
3 tbsp of Biscoff topping
3 tbsp of milk

Préparation

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 bubble tea straw and serve!