

# Boba pearls and tea

From the garden: mint, lemon verbena, lemons, rhubarb, roses

<b>Equipment:</b> Measuring cups and spoons Small bowl spatula saucepan strainer Tea towel	<b>Ingredients:</b> 2/3 cup tapioca flour 1 ½ tablespoons potato flour 1 ½ tablespoons dark brown sugar 50g boiling water  <b>Sugar syrup</b> ½ cup sugar ½ cup water  <b>Tea</b> 1 cup boiling water Mint, lemon verbena 4 cups cold water ½ cup sugar syrup <b>or</b> 2 tablespoons honey
--	--

## What to do:

1. Whisk dry ingredients together.
2. Boil the kettle. (do step 1 of the tea now too!)
3. Measure 50g boiling water straight into the flour and mix well, pushing and folding with the spatula.
4. Once it comes together, knead it to a smooth ball with your hands.
5. Break off a small piece about a 2cm ball. Roll the ball into a long piece and then cut into small pieces and roll into balls.
6. Cook boba in a saucepan, they will float to the top in about a minute. Then turn down and cook for another 10 minutes. Turn off the pot and leave the boba in the pot until you need them.
7. Scoop the boba out and put in cold water.
8. Then scoop into sugar syrup in a serving dish.
9. Spoon boba pearls into your tea at the table.

## For the tea:

1. Add 1 cup boiling water to a measuring jug, add the herbs, fruit and flavours. Leave in the water for as long as possible.
2. Place 4 cups of cold water into the table jug. Add ½ cup of sugar syrup or 2 tablespoons of honey. Not both.
3. Just before we go to the dining room, strain steeping herb water into jug, give it a stir.