

Haggen®
— KIDS —
Cooking
CLUB



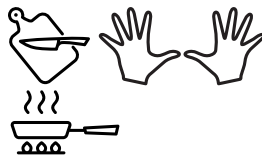
SERVES: 1-2

PREP TIME: 20 MIN

COOK TIME: 50 MIN

SKILL LEVEL: 

REQUIRES USE OF:



BROWN SUGAR BOBA MILK

INGREDIENTS:

2¼ cups milk

For boba:

6 tablespoons [+extra] tapioca starch

1½ tablespoons dark brown sugar

1½ tablespoons water

For brown sugar syrup:

¼ cup dark brown sugar

2 tablespoons water

ITEMS TO GATHER:

apron

measuring cups

measuring spoons

cling wrap

butter knife

large spoon

slotted spoon or handled strainer

colander

silicone spatula

whisk

medium bowl

2 glasses

boba straw(s)

2 medium saucepans

1 large saucepan, with lid



INSTRUCTIONS:

Make the Boba

Add 1 tablespoon of tapioca starch to a medium size bowl. Set bowl aside. In a medium saucepan combine brown sugar and water and heat over medium-high temperature until the sugar has dissolved. Carefully remove the saucepan from the heat. Add 1 tablespoon of tapioca starch into brown sugar mixture and whisk immediately. Once the tapioca starch has dissolved, return the saucepan to the heat. Cook, while stirring occasionally, until small clumps begin to form, about 1–2 minutes.

Remove saucepan from heat and add in the remainder of the tapioca starch. Mix with a silicone spatula until combined—it may be a lumpy dough and that's okay! Set aside.

Lightly dust your work surface with tapioca starch. Place the dough onto the work area and knead dough until it's smooth and round. Next, roll the dough into a log shape and using a butter knife cut the log into 3 sections. Individually wrap two of the sections in cling wrap and set aside on the counter.

Roll the single section of dough into a rope that is about 1/4–1/2 inch thick. Using a butter knife cut the rope into small individual pieces; you will have approximately 40 pieces. Using your hands, take one piece at a time and roll into a ball shape—placing each into the bowl with tapioca starch that you prepared in the first step. Repeat with remaining dough sections. To help keep the boba from sticking together, toss the uncooked boba in the tapioca starch until coated. Set aside.

Fill a large saucepan halfway with water and heat on high until the water boils. Using a slotted spoon or handled strainer, carefully lower the boba into the boiling water. When the boba begin to float to the surface turn the temperature down to low and simmer for 15 minutes. After 15 minutes, turn off the heat and place a lid on the saucepan with the boba. Let boba rest in the hot water for another 10–15 minutes.

Make the Brown Sugar Syrup

While the boba is resting, place a medium saucepan onto the stovetop and add the 1/4 cup of brown sugar and 2 tablespoons of water. Heat over medium high temperature, occasionally stirring with a silicone spatula until the brown sugar has melted. Set aside.

Combine the Boba and Brown Sugar Syrup

After the boba have rested, drain them into a colander and rinse with cold water. Add the rinsed boba to the saucepan with the brown sugar syrup. Cook on medium heat until the syrup has thickened, approximately 5 minutes. Place a generous spoonful of the cooled boba and brown sugar syrup in the bottom of a clear glass and fill with cold milk.

ENJOY!