

Fruity Boba Bliss: Easy Homemade Tapioca Pearls Recipe

Homemade Tapioca Pearls with Fresh Fruit: A Chewy, Fruity Delight



TIME
7 min

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INGREDIENTS

Water (for cooking and syrup base)
2 tablespoons white sugar
1 tablespoon brown sugar
1 cup tapioca starch, plus extra for dusting
1 teaspoon matcha powder (optional, for flavor & color)
1/4 cup strawberry cubes
1/4 cup dragon fruit cubes
1/4 cup mango cubes
1/4 cup passion fruit pulp

DIRECTIONS

1. **Make the : Sugar Syrup Base**In a small saucepan, combine 1/2 cup water, white sugar, and brown sugar. Stir continuously over medium heat until the sugar dissolves and it begins to gently boil.
2. **Form the : Dough**Once boiling, reduce the heat. Quickly stir in half the tapioca starch and mix vigorously. Then add the remaining starch and stir again until it forms a sticky dough. If using, add matcha powder or fruit puree now.
3. **Knead and : Shape**Transfer the hot dough to a clean surface and knead while warm until smooth and pliable. Pinch off small pieces and roll them into marble-sized balls.
4. **Dust and : Rest**Lightly dust the pearls with more tapioca starch to prevent sticking. Let them rest on a tray while you prepare the boiling water.
5. **Cook the : Pearls**Bring a large pot of water to a boil. Add the pearls and stir gently. They'll sink at first and float after 5-7 minutes-once floating, cook an additional 2-3 minutes for full chew.
6. **Cool and : Combine**Strain and rinse the pearls under cold water. Serve immediately with your diced fruit mixture, or let them soak in sweet syrup for a few minutes to absorb flavor.

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