

Homemade Popping Boba: A Fun DIY Topping for Drinks and Desserts

Homemade Popping Boba: A Fruity Surprise That Pops in Your Mouth ??



TIME
40 min

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ChefManiac

INGREDIENTS

- 1 cup vegetable oil (chilled for forming the beads)
- 1 cup Gatorade (or any juice you like)
- $\frac{1}{8}$ tsp agar powder (a vegan gelling agent)

DIRECTIONS

- 1.** Chill the Oil: Pour 1 cup vegetable oil into a glass or tall jar and place it in the freezer for 40 minutes. This gets it cold enough for the juice drops to form perfect spheres.
- 2.** Prepare the Juice Mixture: In a saucepan, combine:
- 3.** 1 cup Gatorade
- 4.** $\frac{1}{8}$ tsp agar powder
- 5.** Stir constantly over medium-high heat until the mixture comes to a gentle boil. Once boiling, remove from heat and transfer to a heat-safe bowl. Let it cool for 15-20 minutes-you want it warm but not hot when dropping.
- 6.** Form the Boba: Remove the chilled oil from the freezer. Using a dropper or syringe, slowly drop small amounts of the warm juice mixture into the cold oil. The drops will instantly gel and form into beautiful boba spheres!
- 7.** Rinse the Beads: Using a slotted spoon, gently transfer the boba into a bowl of cold water. This removes any oil residue.
- 8.** Drain and Serve: Strain the boba using a mesh strainer. Your popping boba is now ready to enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-popping-boba-a-fun-diy-topping-for-drinks-and-desserts/>