

DIY Strawberry Popping Boba: Fruity Bursts for Teas, Lemonades & More

Strawberry Popping Boba: Fruity, Fun & Totally Refreshing



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30 min

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INGREDIENTS

1 Cup Strawberry Juice (freshly blended & strained until smooth)

1-2 Tablespoons Sugar or Agave Syrup (adjust to taste)

1/2 Teaspoon Sodium Alginate

2 Cups Cold Water

1 Teaspoon Calcium Lactate or Calcium Chloride (for the setting bath)

Ingredient Notes:

Strawberry Juice: Use ripe strawberries. Blend, then strain through a fine mesh or cheesecloth to remove pulp and seeds.

Sodium Alginate & Calcium Lactate: These can be found online or at specialty stores. They're the key to forming that signature gel casing.

Sweetener: Customize to your liking. Sugar keeps it classic, agave adds a mild floral note.

How to Make Strawberry Popping Boba:

1. Prepare the Strawberry Mixture:

In a blender, mix strawberry juice with sugar or agave and sodium alginate.

Blend until fully combined and smooth.

Let it sit for 15-30 minutes to remove air bubbles.

2. Make the Calcium Bath:

In a separate bowl, dissolve calcium lactate (or chloride) in cold water. Stir until clear.

3. Drop and Set the Boba:

Using a dropper, syringe, or squeeze bottle, gently drop the strawberry mixture into the calcium bath.

The spheres will form instantly! Let them sit for 1-2 minutes for a firmer pop.

4. Rinse:

Use a slotted spoon to remove the boba and rinse in clean water to remove any calcium residue.

Tips for Success:

Strain Well: Pulp clogs the gel process-strain your juice thoroughly.

Avoid Bubbles: Let the mixture rest to prevent air bubbles in your boba.

Experiment with Sizes: Try larger drops for a bold burst or smaller for drink sippers.

Flavor Boost: Add a splash of lemon juice for brightness.

How to Use Strawberry Popping Boba:

Stir into iced tea or blueberry lemonade

Float them in mocktails, lemonade, or club soda

Spoon over frozen yogurt or vanilla ice cream

Serve with no-bake Oreo cream pie

Add to brunch boards with caramel apple nachos for a fun surprise

Storage and Shelf Life:

Store in water or juice in the refrigerator for up to 2 days.

Don't freeze-they'll lose their texture.

DIRECTIONS

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17. **Storage and Shelf Life:** Store in water or juice in the refrigerator for up to 2 days.
18. Don't freeze-they'll lose their texture.
19. Add fresh to drinks just before serving.
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22. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
23. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
24. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings
25. **Final Thoughts:** Strawberry popping boba isn't just a fun drink upgrade-it's a mini adventure. Sweet, tangy, and endlessly fun, it's the kind of recipe that sparks curiosity and delivers flavor. Perfect for summer, parties, or just jazzing up your favorite sips.

SWAPS & NOTES

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

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