

# How to make black sugar pearl

The following article will guide you to make your own black sugar pearls at home to ensure safety and hygiene and how to preserve live pearls, ripen for a long time, do not invite you to refer.

Black sugar pearl is the main ingredient of fresh black sugar bubble milk tea and black sugar milk tea, two very delicious dishes that many people love. The following article will guide you to make your own black sugar pearls at home to ensure safety and hygiene and how to preserve live pearls, ripen for a long time, do not invite you to refer.

## How to make delicious black sugar pearl

### Ingredients to make black sugar pearl

1. Tapioca flour: 170g (of which 50g Tapioca starch is used separately for making powder coat)
2. Rice flour: 20g.
3. Cocoa powder: 2 teaspoons.
4. Korean black sugar: 20g.



### Doing

Step 1: Pour 120g tapioca flour, 20g of rice flour and 2 teaspoons of cocoa powder into a bowl and mix the ingredients evenly when they are dry.

Step 2: Pour boiling water slowly into the bowl. Just pour and mix until the dough becomes a smooth, non-sticky mass. If the set is too soft, you can add a little more flour.

Step 3: Spread a little flour on the surface, take the dough in the bowl and knead continuously until the dough is smooth, flexible and tough.

Step 4: Take a small amount of powder with your fingertips, rub in the palm of your hand until the round ball is okay. Then roll the pearl over dry powder so it doesn't stick. Do the same until the end of the material.



Step 5: Add water to the pot and cook on the stove. When the water boils, add the pearls. To avoid sticking to the pearls, stirring gently and gently using your chopsticks.

Step 6: When the pearls float to the surface of the water, continue boiling for about 5 minutes and then turn off the heat. Incubate the pearl for about 10 minutes to prevent it from becoming hard.

Step 7: Remove pearls and place in a bowl of ice water for 10 minutes.

Step 8: Add 200g of black sugar mixed with 150ml of filtered water. Put sugar water in the pot and put on the stove. When the water boils and the sugar has dissolved, continue boiling for 10 minutes on medium heat. When the sugar boils, bubbles and clings to the pot, turn off the heat.

Note: During the cooking process, do not use a spoon to stir the sugar. When black sugar is cooked, it has to be a bit matchy and has nice golden brown color.

Step 9: Add the pearls to the black sugar, soak for 30 minutes to let the pearls taste the sweetness.

Requirements: Pearl sugar when eaten with sweet, aromatic and fleshy.



## How to preserve black sugar pearls

### Preserving homemade pearls

You just need to put the pearls in a clean, tight bag and put it in the refrigerator cooler. When you want to eat, bring it to boil.

### Ripe pearl storage tank

Leave to dry in water and place in an airtight container, store in a refrigerator compartment. Pearl can be for 3-4 days without fear of being broken. When you want to use it, just bring it to boil or put it in a microwave for 1 minute.

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