

How to make white pearl delicious, flexible, very simple from tapioca

White pearl with a crisp and light taste is an indispensable 'topping' of milk tea. However, you can make white pearl at home to ensure hygiene. The following article will guide you how to make white pearl, crunchy, flexible very simple, invite you to join

White pearl with a crisp and light taste is an indispensable 'topping' of milk tea. However, you can make white pearl at home to ensure hygiene. The following article will guide you how to make white pearl, crispy, very simple, flexible with inviting flour for your reference.

Raw materials need to be prepared

1. 200gr tapioca flour
2. 2 tablespoons glutinous flour
3. 140ml boiling water
4. 4 teaspoons of sugar

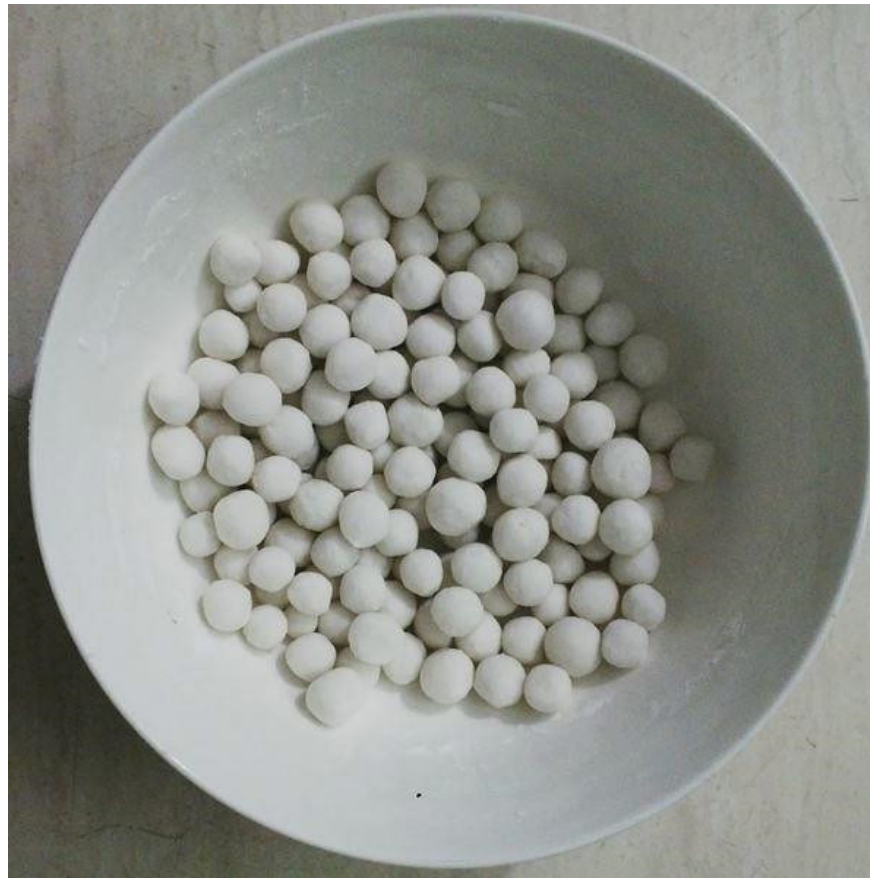


Making

Step 1: Put tapioca and glutinous rice flour into a bowl then mix thoroughly.

Step 2: Pour slowly boiling water into the bowl of dough and knead to make it soft. Use lid to cover the mixture for about 15-20 minutes to rest powder.

Step 3: Take a small amount of powder with your fingertips, rub evenly in the palm of your hand to round the pearls. Do the same until the end of the material.



Step 4: Add water to the pot and cook on the stove. When the water boils, drop the pearls into the boil. When the pearls emerge and become clear white, wait a few more minutes for them to ripen and remove.

Step 5: Add the filtered boiled water to cool in a bowl, add a little sugar to dissolve. When the pearl is cooked, remove it and drop it into the bowl of sugar water to prevent it from sticking and having a sweetness.



Standard white pearls must be flexible, tough, crunchy and not hard. Flexible white pearl can be used with milk tea or tea dishes.

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