



BITE ME THE SHOW ABOUT EDIBLES

Infused Bubble Tea

recipe shared with permission from Christina Wong, Fruit + Flower

Ingredients:

Cannamilk:

- 1 ¼ cup choice of milk (whole, 2%, oat, almond, soy, coconut – not skim)
- [*] grams of cannabis flower

Brown Sugar Syrup:

- ½ cup brown sugar
- ½ cup water

Boba Pearls:

- 6 cups water
- ½ cup tapioca pearls

Tea:

- 1 tablespoon loose leaf black tea or 2-3 teabags
- 1 cup water

Boba Milk Tea:

- ½ cup tapioca pearls
- ¼ cup brown sugar syrup, or less to taste
- 1 cup brewed black tea
- 1 cup cannabis-infused milk*
- ½ cup ice

Instructions:

1. Make Cannamilk*: Preheat the oven to 240°F. Place 0.45 grams of coarsely ground cannabis flower into a pint-sized 16 oz. mason jar, seal with the lid to reduce smell, and heat for 30 minutes in the oven to decarboxylate, which activates the THC. Remove from the oven and let cool until the mason jar is safe to touch. The ground flower will look lightly toasted.





BITE ME THE SHOW ABOUT EDIBLES

Infused Bubble Tea

recipe shared with permission from Christina Wong, Fruit + Flower

Reduce the oven temperature to 165 degrees F. Pour milk into the mason jar, close the lid and shake or stir to combine. Place the sealed jar into a pot of simmering water and let infuse for 30 minutes. After 30 minutes, remove from the pot and cool until the mason jar is safe to touch. Pour the mixture through a fine mesh sieve and into a clean container, discard the ground flower. Cool the infused milk to room temperature, or store in the fridge until ready to use. I used a LÉVO II to infuse the milk I used for this recipe.

2. **Make Brown Sugar Syrup:** In a small saucepan over medium heat, stir together 1/2 cup brown sugar and 1/2 cup water until the sugar is dissolved. Take off heat and set aside to cool.
3. **Boil Boba Pearls:** In a medium saucepan over medium heat, bring 6 cups of water to a boil. Add boba tapioca pearls and stir, until the pearls float to the surface. Place a lid on the saucepan and boil for 5 minutes.

Use a slotted spoon to remove the boba from the pan and transfer to a bowl of cold water for a few minutes to cool. Pour out the cold water and mix brown sugar syrup with cooked boba in the bowl. Set aside.
4. **Brew Black Tea:** In a small saucepan, heat cup of water over low-medium heat until it bubbles. Steep tea leaves in the water for several minutes until strong and flavorful. Strain out the tea leaves, and cool to room temp.
5. **Make Boba Milk Tea:** In two tall glasses, pour in desired amount of boba pearls and brown sugar syrup. Add ice, and pour half black tea and half the milk in each glass, and stir together.

