

BOBA

中文食譜



珍珠	水	煉糖	熱水（煮煉糖水）
3000g	12000ml	1200g	400ml
1500g	10000ml	600g	200ml

SOP

將珍珠加入沸水，大火煮至珍珠浮上水面後，轉中火煮 30 分鐘（每間隔五分鐘，攪拌一次），煮製完畢後，將鍋子移開爐子悶 30 分鐘。將燜煮好的珍珠以飲用水沖洗後，倒入等量煮好的煉糖水（小火煮 5 分鐘）浸泡 5 分鐘即可。

備註:

- 常溫可存放四小時
- 開封的珍珠原料須於 3 天內使用完畢
- 避免餵食 5 歲以下兒童
- 請放置於兒童接觸不到的地方



更多資訊請上官網

<https://milkteafactory.com>

BOBA

English Recipe



Pearls	Water	Condensed Raw Sugar	Hot Water to Mix Sugar
3000g	12000ml	1200g	400ml
1500g	10000ml	600g	200ml

SOP

Put pearls into boiling water, cook until pearls are floating on top of water, cook for 30 minutes on medium heat (stir every 5 minutes), when it's done, move the cooker away from stove, let pearls sit inside cooker for another 30 minutes. After that, wash pearls with water and mix in condensed raw sugar syrup (cook with low heat for 5 minutes), ready for use in 5 minutes.

Note:

- Last 4 hours in room temperature
- Raw material recommends consuming in 72 hours after opening
- Do not feed children under 5 years old
- Please keep away from Children' s reach



更多資訊請上官網
<https://milkteafactory.com>