



tealive  
**#MY BUBBLE  
TE KIT**

# DESSERT EDITION

BROUGHT TO YOU BY  
**PEARLS + BROWN SUGAR DUO**



# PREPARATIONS

## Cook the Pearls



STEP 1

- 1 Open & place uncooked pearls in a dry container first
- 2 Boil hot water according to the amount of pearls specified below:

1 packet pearls (1kg)	6000ml drinking water (1:6)
Half packet pearls (0.5kg)	3000ml drinking water (1:6)

- 3 Add pearls into boiling hot water  
**(Important: DO NOT add pearls until water boils)**
- 4 Stir continuously until 1/3 of the pearls float
- 5 Cover the pot partially with a 5cm opening
- 6 Cook for 30 minutes at boiling point
- 7 Stir every 5 minutes (a timer helps)
- 8 Turn off heat & let the heat cook the pearls further for another 25 minutes



STEP 2

## Cook Brown Sugar Syrup

- 1 Mix brown sugar with HOT water into flat pan and stir evenly  
**(500g brown sugar = 300g water)**
- 2 Turn on high heat & cook until it boils **(DO NOT STIR)**
- 3 Then turn down the heat & let it cook for 10 minutes **(DO NOT STIR)**
- 4 Turn off the heat & let the syrup cool down to room temperature



STEP 3

## Prepare Brown Sugar Pearls

- 1 Pour cooked pearls into a stainless steel colander & drain it
- 2 Rinse pearls with drinking water to prevent them from sticking together
- 3 Transfer pearls into a container & mix with brown sugar syrup  
**(500g pearls, 150ml brown sugar syrup)**
- 4 Stir evenly & let the brown sugar pearls rest for 5 minutes
- 5 Keep the balance brown sugar syrup for coating the inside of your glass/cup

**IMPORTANT!**

Cooked pearls are best consumed within 5 hours

# FLUFFY PANCAKE WITH PEARLS



## INGREDIENTS: PANCAKE TOPPING



- 1 150g cream cheese (soft)
- 2 70g sugar
- 3 100ml fresh milk
- 4 200ml whipped cream
- 5 200g Tealive Brown Sugar Pearls



## INGREDIENTS: FLUFFY PANCAKE



- 1 30g wheat flour
- 2 20ml fresh milk
- 3 10ml vegetable oil
- 4 1/4 tsp vanilla essence
- 5 2 egg yolks
- 6 3 egg whites
- 7 40g sugar
- 8 1 tsp lime OR lemon

Prepare brown sugar pearls ahead (refer to instructions on page 1).

## Prepare Pancake Topping

- 1 Stir cream cheese in a bowl until smooth, then add sugar.
- 2 Add milk gradually while stirring until well-mixed.
- 3 Add whipped cream in another bowl & whisk until cream stiffens.
- 4 Add the cream cheese mix earlier into whipped cream bowl & mix well.
- 5 Chill in refrigerator for at least 30 minutes.

## Prepare Pancake Batter

- 6 Add 2 egg yolks, milk, oil & vanilla in a mixing bowl. Stir well.
- 7 Sift flour into the bowl. Stir until smooth.
- 8 In another bowl, whisk 3 egg whites until foamy.
- 9 Add 1 tsp of lime juice & continue whisking the egg whites.
- 10 Add sugar gradually & increase mixing speed until texture stiffens into a meringue texture.
- 11 Add meringue into egg yolk mix earlier & fold gently until well-mixed.

## Make the Pancake

- 12 Coat non-stick pan with oil & turn on low heat.
- 13 Once pan & oil are hot, add 4-5 scoops of batter to make one pancake.
- 14 Cover the pan and let pancake cook for 3-4 min.
- 15 Gently flip the pancake, cover pan & let the other side cook for another 3-4 min.
- 16 Stack cooked pancakes, top off with cream cheese topping & brown sugar pearls.



# BUBBLE TEA PUDDING



## INGREDIENTS

- 1 Salt
- 2 20g agar-agar strips
- 3 1 litre water
- 4 1 bag Tealive Dimbula Ceylon Blend (Black Tea)
- 5 1 can condensed milk
- 6 1 can evaporated milk
- 7 1 tbsp Tealive Brown Sugar
- 8 Tealive Brown Sugar Pearls

Prepare brown sugar pearls ahead (refer to instructions on page 1).

## Cook the Pudding

- 1 Wash & then soak agar-agar strips in water for 30 min.
- 2 After 30 min, squeeze excess water out of agar-agar strips.
- 3 Boil agar-agar strips with 1 bag of Dimbula Ceylon Blend & 1 litre of water.
- 4 Once strips dissolve, lower the heat & add a pinch of salt. Stir well.
- 5 Stir in condensed milk, evaporated milk again & brown sugar. Set to boil.
- 6 Once mixture boils, turn off heat & cover pot for 10-15 min.
- 7 Strain pudding mixture into a container & let it cool to room temperature.
- 8 Add brown sugar pearls & chill pudding mixture in fridge for up to 3 hours.
- 9 Once pudding sets, top off with extra brown sugar pearls & serve.

# PEARL TAU FU FAH



## INGREDIENTS

- 1 1 cup Tealive Brown Sugar Pearls
- 2 1/2 cup water
- 3 1 cup Tealive Brown Sugar syrup
- 4 14 oz silken tofu

Prepare brown sugar pearls ahead (refer to instructions on page 1).

## Prepare Tau Fu Fah

- 1 Steam the silken tofu for approx. 10 min. Set aside to cool.
- 2 Once cooled, scoop a thin layer of tofu with spoon into serving glass.
- 3 Drizzle brown sugar syrup over tofu & add a small scoop of brown sugar pearls.
- 4 Repeat layering until serving glass is full. Then, serve & enjoy.

# BUBBLE TEA CAKE



## Prepare Tea Base for Glazing

- 1 Add full cream milk & Dimbula Ceylon Blend tea bags in a pot.
- 2 Boil until the mixture turns brown. Set aside.

## Bake the Cake

- 3 Whisk eggs, sponge cake mix & 30g of cake glaze in a bowl until fluffy.
- 4 Add corn oil & mix batter well.
- 5 Line baking tray with baking paper & pour batter in.
- 6 Bake at 150°C for 40 min (note: time & temperature may vary according to oven type).

## Glaze the Cake

- 7 Whisk condensed milk & cream cheese together until smooth.
- 8 Separately, whip whipping cream until it thickens.
- 9 Combine cream cheese mix & whipping cream to create cake glaze.
- 10 Mix in 3 tbsp of tea base (or adjust amount to your preference) to cake glaze.
- 11 Save approx. 2 tbsp of cake glaze before pouring the rest on cake.
- 12 Add the remaining 2 tbsp of cake glaze with additional 2 tbsp of tea base in a piping bag.
- 13 Pipe the extra glaze in a zig-zag motion on the cake.
- 14 Top with brown sugar pearls & serve.

## INGREDIENTS

- 1 50g Tealive Brown Sugar Pearls
- 2 3 bags Tealive Dimbula Ceylon Blend (Black Tea)
- 3 200g water
- 4 100g full cream milk
- 5 100g sponge cake mix
- 6 2 eggs
- 7 30g corn oil
- 8 120g cream cheese
- 9 100g whipping cream
- 10 70g condensed milk

Prepare brown sugar pearls ahead (refer to instructions on page 1).



# PEARL COCONUT MILK WITH CORN



## INGREDIENTS

- 1 2 tbsp Tealive Brown Sugar Pearls
- 2 3 large corn kernels (skin removed)
- 3 4 cups water
- 4 2 pandan leaves
- 5 2 tbsp sago
- 6 500ml coconut milk
- 7 1/2 cup sugar
- 8 Salt
- 9 2 tbsp sesame seeds
- 10 Mint leaves (optional)
- 11 Ice (optional)

Prepare brown sugar pearls ahead (refer to instructions on page 1).

## Prepare Toppings

- 1 Cut corn kernels off the cobs & set aside in a bowl. Keep the cobs for later use.
- 2 Separately, soak sago in cold water & set aside.

## Prepare Main Dessert

- 3 Boil corn cobs, pandan leaves & water in a pot.
- 4 Once mixture boils, cover the pot, lower the heat & simmer for 30 min.
- 5 After 30 min, remove corn cobs & pandan leaves from pot.
- 6 Add coconut milk, corn kernels, sugar & a pinch of salt to the pot. Mix well.
- 7 Return to a boil. Then, let mixture simmer for approx. 10 min or until corn is tender.
- 8 Add sugar or salt (adjust according to desired taste).
- 9 Stir in sago pearls and simmer for another 2 min.
- 10 Turn off heat & let mixture cool down.
- 11 Pour mixture into glasses or bowls.
- 12 Add brown sugar pearls & garnish with mint leaves and/or sesame seeds. To serve cold, just add ice.



# PEARL CARAMEL YOGHURT



## INGREDIENTS: YOGHURT DRINK

- 1 2 bottles yoghurt drink (e.g. Yakult)
- 2 2 cups fresh milk
- 3 Ice cubes

## INGREDIENTS: CARAMEL SAUCE

- 1 2 tbsp Tealive Brown Sugar
- 2 1 tbsp butter
- 3 1/2 cup fresh milk OR evaporated milk

Prepare brown sugar pearls ahead (refer to instructions on page 1).

### Cook Caramel Sauce

- 1 Heat brown sugar at low heat.
- 2 Mix in butter & milk gradually.
- 3 Stir until caramel is fully dissolved & let it cool.

### Prepare the Drink

- 4 Drip caramel sauce on the rim & inside the serving glass.
- 5 Add brown sugar pearls & then ice cubes.
- 6 Pour in fresh milk and yoghurt drink.

# BUBBLE DALGONA PARFAIT



## INGREDIENTS: PARFAIT

- 1 5 tbsp vanilla ice-cream
- 2 1/2 cup milk
- 3 1/2 tsp Superior Coco powder
- 4 Chocolate waffle (e.g. Kit Kat)
- 5 Tealive Brown Sugar Pearls

## INGREDIENTS: COCO DALGONA

- 1 2 tbsp Superior Coco powder
- 2 1/2 tbsp brown sugar
- 3 2 tbsp hot water
- 4 1 tsp sponge cake gel (Ovalette)

Prepare brown sugar pearls ahead (refer to instructions on page 1).

### Make the Dalgona Parfait

- 1 Mix coco dalgona ingredients & whisk until texture becomes fluffy.
- 2 Separately, prepare serving glasses & add first layer with brown sugar pearls.
- 3 Continue layering in this order: ice-cream, milk, coco dalgona, Superior Coco powder.
- 4 Garnish with chocolate waffle & serve.

# BROWN SUGAR CHEESE TOAST WITH PEARLS



## INGREDIENTS



- 1 150g Tealive Brown Sugar Pearls
- 2 1 litre water
- 3 150ml whipping cream
- 4 80g cream cheese
- 5 50ml condensed milk
- 6 1/2 tsp salt
- 7 Full cream milk
- 8 White bread
- 9 1 tsp butter

Prepare brown sugar pearls ahead (refer to instructions on page 1).

## Prepare Cheese Sauce

- 1 Whisk whipping cream, condensed milk & cream cheese in bowl.
- 2 Add salt & a dash of milk. Adjust amount of milk according to desired thickness.
- 3 Stir well & set cheese sauce aside.

## Prepare Toast

- 4 Melt butter on a non-stick pan.
- 5 Flip & toast bread until it's golden brown on both sides.
- 6 Plate the toast & pour cheese sauce on top.
- 7 Top off with brown sugar pearls & serve.



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