

# INDIVIDUAL COLD DRINK PREPARATION GUIDE

## Measurement Guide:

Boba Usage:

Regular size = 1 [Boba scoop](#)  
Large size = 1.5 [Boba scoop](#)

BobaStore.com Powder:

1 [Red Powder Scoop](#) = 2 oz. equivalent

Fresh/Frozen Sliced Fruits:

1 **Fruit Scoop** = 2oz. scoop

BobaStore.com Juice/Syrups:

1 **Syrup Pump or Jigger** = 1oz. equivalent

BobaStore.com White Choco/Caramel/Chocolate Sauce:

1 **Syrup Pump or Jigger** = 3/4oz. equivalent



Ice Cream / Ice:

1 **Scoop** = a size bit smaller than a tennis ball.  
1 **Scoop of ICE** = 12 oz. scoop  
1 **Cup of ICE** = 8 oz. measuring cup

Espresso Shot:

**Espresso Short** = 1.5oz. shot glass  
**Espresso Long** = 2oz. shot glass

Supplement Powder (Regular size):

[Protein](#) = 1oz.  
**Immunity** = 1/2 tsp.  
**Energy** = 1/4 tsp.

## BobaStore.com ALL-TIME FAVORITES: (Iced)

### PREPARATION ORDER →→→

	<b>CUP SIZE</b>	<b>BOBA</b> <i>(boba scoop)</i>	<b>ICE</b> <i>(ice scoop)</i>	<b>FRUITS / BEANS</b> <i>(2 oz. fruit scoop)</i>	<b>POWDER MIX</b> <i>(red scoop) 2 oz. scoop</i>	<b>LIQUID SUGAR</b> <i>(oz.)</i>	<b>BATCH PRE-MIX LIQUID</b> <i>(oz.)</i>	<b>H&amp;H</b> <i>(oz.)</i>	<b>DIRECTION</b>
Tapioca Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)				7 (10) Milk Tea		Milk Tea up to the cup line
BobaStore.com Coffee	16(24)oz. Cold Cup	1(1.5)	1.5(2)				7 (10) Coffee		BL Coffee up to the cup line
Thai Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)				4 (6) Thai Milk	3(4)	Thai Milk Tea up to the cup line
Taro Milk	16(24)oz. Cold Cup	1(1.5)	1.5(2)				7 (10) Taro Milk		Taro Milk up to the cup line
Honeydew Milk	16(24)oz. Cold Cup	1(1.5)	1.5(2)				7 (10) Honey Dew Milk		Honeydew Milk up to the cup line
Jasmine Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)			1(1.5)	5 (7) Green Tea	2(3)	Put 5(7)oz. of Green Tea, H&H and Liquid Sugar in a <u>SHAKER</u> then pour the tea up to the cup line.
Jasmine Green Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)			1.5(2)	7 (10) Green Tea		7(10)oz. Green Tea up to the cup line
Red Bean Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)	1(1.5) <a href="#">RED BEAN</a>			6 (8.5) Milk Tea		Using the blender, mix the red bean and milk tea.
Coconut Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)		1(1.5) <a href="#">COCONUT POWDER</a>		6 (8) Milk Tea		Use 1(2) oz. hot water to dissolve the Coconut powder. Put the milk tea and coconut mix in <u>SHAKER</u> .
Almond Milk Tea	16(24)oz. Cold Cup	1(1.5)	1.5(2)		1(1.5) <a href="#">ALMOND POWDER</a>		6 (8) Milk Tea		Use 1(2) oz. hot water to dissolve the Almond powder. Put the milk tea and almond mix in <u>SHAKER</u> .

**BobaStore.com JUICE (PUT OVER BOBA AND ICE)**

**BLENDING PREP ORDER →→→**

	<b>CUP SIZE</b>	<b>BOBA</b> <i>(boba scoop)</i>	<b>ICE</b> <i>(ice scoop)</i>	<b>FROZEN FRUIT</b> <i>(fruit scoop)</i>	<b>SYRUP/ Fruit Concentrate</b> <i>(oz.)</i>	<b>WATER</b> <i>(oz.)</i>	<b>LIQUID SUGAR</b> <i>(oz.)</i>	<b>DIRECTION</b>
Flavored Syrups with Fruit	16(24)oz. Cold Cup	1 (1.5)	1 (1.5)	2 (3) desired fruit	2 (3) desired fruit concentrate	4 (6)	1 (1.5)	Blend fruits, syrup, water and liquid sugar. Pour the mix drink into a cup with ice.
Flavored Syrups without Fruit	16(24)oz. Cold Cup	1 (1.5)	1 (1.5)	-	3 (4.5) desired fruit concentrate	6 (9)	1 (1.5)	Mix syrup, water and liquid sugar in SHAKER. Pour the mix drink into a cup with ice.

**BobaStore.com SNOW (Recipe for most flavors are same as slush. Just use smoothie mix instead of water)**

**BLENDING PREP ORDER →→→**

	<b>CUP SIZE</b>	<b>BOBA</b> <i>(boba scoop)</i>	<b>ICE</b> <i>(ice scoop)</i>	<b>FROZEN FRUIT</b> <i>(fruit scoop)</i>	<b>POWDER MIX</b> <i>(red scoop)</i> 2 oz. scoop	<b>SYRUP/ Fruit Concentrate</b> <i>(oz.)</i>	<b>LIQUID SUGAR</b> <i>(oz.)</i>	<b>SMOOTHIE PRE-MIX</b> <i>(oz.)</i>	<b>DIRECTION</b>
BANANA MILK SNOW	16(24)oz. Cold Cup	1 (1.5)	1 (1.5)	1 (2)	1 (1.5) <a href="#">BANANA MILK POWDER</a> & 1 (1.5) <a href="#">YOGURT POWDER</a>	1 (1.5) <a href="#">BANANA SYRUP</a>	0.5 (1)	4 (6)	Blend the ice with fruits, powder mix, syrup, smoothie pre-mix and liquid sugar. Pour the mix drink into a cup with boba.
SESAME	16(24)oz. Cold Cup	1 (1.5)	1 (1.5)	-	1 (1.5) <a href="#">SESAME POWDER</a> & 1 (1.5) YOGURT POWDER	-	0.5 (1)	4 (6)	Blend the ice with, powder mix, smoothie pre-mix and liquid sugar. Pour the mix drink into a cup with boba.

## BobaStore.com SLUSHES:

### BLENDING PREP ORDER →→→

	<b>CUP SIZE</b>	<b>BOBA</b> <i>(boba scoop)</i>	<b>FROZEN FRUIT</b> <i>(fruit scoop)</i>	<b>ICE</b> <i>(12 oz. ice scoop)</i>	<b>POWDER MIX</b> <i>(red scoop) 2 oz. scoop</i>	<b>SYRUP/ Fruit Concentrate</b> <i>(oz.)</i>	<b>LIQUID SUGAR</b> <i>(oz.)</i>	<b>WATER</b> <i>(oz.)</i>	<b>BATCH PRE-MIX LIQUID</b> <i>(oz.)</i>	<b>H&amp;H</b> <i>(oz.)</i>
<a href="#">Strawberry</a>	16(24)oz. Cold Cup	1 (1.5)	1 (2) pcs.	1 (1.5)	-	2 (3)	1 (1.5)	2 (3)	-	-
<a href="#">Peach</a>	16(24)oz. Cold Cup	1 (1.5)	1 (2) pcs.	1 (1.5)	-	2 (3)	1 (1.5)	2 (3)	-	-
<a href="#">Mango</a>	16(24)oz. Cold Cup	1 (1.5)	2 (3) chunks	1 (1.5)	-	2 (3)	1 (1.5)	2 (3)	-	-
<a href="#">Kiwi</a>	16(24)oz. Cold Cup	1 (1.5)	1 (2) scoops or 1/8 (1/4) slice	1 (1.5)	-	2 (3)	1 (1.5)	2 (3)	-	-
<a href="#">Lychee</a>	16(24)oz. Cold Cup	1 (1.5)	1 (2) pcs. fresh lychee	1 (1.5)	-	2 (3)	0.5 (1)	2 (3)	-	-
Watermelon 12oz (seasonal)	16(24)oz. Cold Cup	1 (1.5)	1 (1.5) chunks	1 (1.5)	-	-	1.5 (2)	-	-	-
<a href="#">Green Apple</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	2.5 (3.5)	1 (1.5)	2 (3)	-	-
<a href="#">Blueberry</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	2 (3)	1 (1.5)	2 (3)	-	-
<a href="#">Passion</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	2.5 (3.5)	1 (1.5)	2 (3)	-	-
<a href="#">Raspberry</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	2.5 (3.5)	1 (1.5)	2 (3)	-	-
<a href="#">Grape</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	2.5 (3.5)	1 (1.5)	2 (3)	-	-
<a href="#">Taro</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	3 (4)	-	0.5 (1)	3 (4)	-	-
<a href="#">Honeydew</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	3 (4)	-	-	3.5 (4.5)	-	-
<a href="#">Thai</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	-	-	-	4 (5) oz Thai Tea Pre-Mix	1.5 (2)
<a href="#">Tapioca Milk Tea</a>	16(24)oz. Cold Cup	1 (1.5)	-	1 (1.5)	-	-	1 (2)	-	5 (6.5) oz Milk Tea Pre-Mix	-

Note: It takes 20-25 seconds to blend the drinks using a Vita-Mix Blender.

## BobaStore.com SMOOTHIES:

---Amount of Smoothie base required may vary depending on the condition of the ice cream---

### BLENDING PREP ORDER →→→

Fruit #1 - Fruit #2	Fruit #1 2oz./fruit scoop	Fruit #2 2oz./fruit scoop	POWDER (red scoop) 2 oz. scoop	Fruit #1 Concentrate (oz.)	Fruit #2 Concentrate (oz.)	Smoothie Pre-Mix (oz.)	Ice /cup (8oz. cup)
Strawberry-Banana	1(1.5) scoop Strawberry	½(¾) scoop Banana	-	1(1.5) <a href="#">Strawberry</a>	1(1.5) <a href="#">Banana</a>	2(3)oz.	1¾(2¼)
Strawberry-Kiwi	1(1.5) scoop Strawberry	1(1.5) scoop Kiwi	-	1(1.5) <a href="#">Strawberry</a>	1(1.5) <a href="#">Kiwi</a>	2(3)oz.	1¾(2¼)
Peach-Mango	1(1.5) scoop Peach	1(1.5) scoop Mango	-	1(1.5) <a href="#">Peach</a>	1(1.5) <a href="#">Mango</a>	2(3)oz.	1¾(2¼)
Peach-Kiwi	1(1.5) scoop Peach	1(1.5) scoop Kiwi	-	1(1.5) <a href="#">Peach</a>	1(1.5) <a href="#">Kiwi</a>	2(3)oz.	1¾(2¼)
Berry-Pineapple	1(1.5) scoop Strawberry	1(1.5) scoop Pineapple	-	1(1.5) <a href="#">Strawberry</a>	1(1.5) <a href="#">Pineapple</a>	2(3)oz.	1¾(2¼)
Pina - Colada	1 (1.5) scoop Pineapple	-	2(3) Coconut	1.5(2) <a href="#">Pineapple</a>	***	2(3)oz.	1¾(2¼)
Blueberry Colada	1(1.5) scoop Pineapple	-	1.5(2) Coconut	1(1.5) <a href="#">Pineapple</a>	1(1.5) <a href="#">Blueberry</a>	2(3)oz.	1¾(2¼)
Blueberry- Banana	***	½ (¾) scoop Banana	-	1.5(2) <a href="#">Blueberry</a>	1(1.5) <a href="#">Banana</a>	2(3)oz.	1¾(2¼)

## BobaStore.com SHAKES:

### BLENDING PREP ORDER →→→

	CONCENTRATE (oz.)	Smoothie Pre- Mix (oz.)	Ice /cup (8oz. cup)	Ice cream / scoop	Other
Mocha (3/4 oz pump/jigger)	1.5(2) <a href="#">chocolate</a>	3(4)	1½ (2)	2(3)	1(1.5)oz espresso shot (1/2 long shot/short shot)
Vanilla	1(1.5) <a href="#">vanilla</a>	3(4)	1½ (2)	2(3)	***
Strawberry	2(3) <a href="#">strawberry</a>	3(4)	1½ (2)	2(3)	1 pc fruit optional
Blueberry	2(3) <a href="#">blueberry</a>	3(4)	1½ (2)	2(3)	1 pc fruit optional
Chocolate (3/4 oz pump/jigger)	1.5(2) <a href="#">chocolate</a>	3(4)	1½ (2)	2(3)	***
Mango	2(3) <a href="#">mango</a>	3(4)	1½ (2)	2(3)	1 pc fruit optional
Oreo	1(1.5) <a href="#">vanilla</a>	3(4)	1½ (2)	2(3)	1(2) Oreo (blend last)

## BobaStore.com FRAPPS:

### BLENDING PREP ORDER →→→

	CUP SIZE	Smoothie Pre-Mix (oz.)	Milk (oz.)	Water (oz.)	Concentrate /Syrup (oz.)	ICE (8oz. cup)	POWDER MIX (red scoop)	ICE CREAM /scoop	Other
Mocha (3/4 oz pump)	16(24)oz. Cold Cup	-	-	2 (3)	1(1.5) <a href="#">chocolate</a>	2¼ (3)	2(2.5) <a href="#">Mocha Frapp</a>	-	***
Caramel (3/4 oz pump)	16(24)oz. Cold Cup	-	-	2 (3)	1(1.5) <a href="#">caramel</a>	2¼ (3)	2(2.5) <a href="#">Mocha Frapp</a>	-	***
Vanilla	16(24)oz. Cold Cup	-	-	2 (3)	1(1.5) oz. <a href="#">vanilla syrup</a>	2 (3)	1(1.5) <a href="#">Mocha Frapp</a>	1(1.5)	***
Green Tea	16(24)oz. Cold Cup	3 (4)	-	-	-	1.5 (2)	1¼ (1½) <a href="#">Green.Tea Frapp</a>	2(3)	***
Mint Chocolate	16(24)oz. Cold Cup	3 (4)	-	-	-	2 (3)	1(1.5) <a href="#">Mint.choco.</a>	1(1.5)	1(2) Oreo
Coconut Frapp	16(24)oz. Cold Cup	3.5(4.5)	-	-	-	2¼ (3)	2(2.5) <a href="#">Mocha Frapp</a> and 1(1.5) <a href="#">Coconut Powder</a>	1(1.5) French Vanilla or Coconut Ice Cream	***
Almond Frapp	16(24)oz. Cold Cup	3.5(4.5)	-	-	-	2¼ (3)	2(2.5) <a href="#">Mocha Frapp</a> and 1(1.5) <a href="#">Almond Powder</a>	1(1.5) French Vanilla or Almond Ice Cream	***
Chai Frapp	16(24)oz. Cold Cup	-	3.5(4.5)	-	-	2 (3)	1(1.5) <a href="#">Chai</a>	1(1.5)	
White Chocolate (3/4 oz pump)	16(24)oz. Cold Cup	-	-	2 (3)	1(1.5) <a href="#">white chocolate</a>	2¼ (3)	2(2.5) <a href="#">Mocha Frapp</a>	-	***

## FUSION ICED TEA:

### PREPARATION ORDER →→→

<b>FUSION ICED TEA</b>	<b>Use cocktail shaker</b>	1 Scoop of Ice	2(3)oz Concentrate	10(14)oz. Green Tea	Shake & pour into cold cup without Ice	Add approx. 1(1.4) scoops of Ice to fill up cup
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## **BobaStore.com SHAVED ICE:**

### **House Favorite**

1. Fill the serving cup with shaved ice up to  $\frac{1}{2}$  of the cup.
2. Following the ingredients preparation order; Add 1 oz. of Coffee, 1 scoop of [BobaStore.com Red Bean](#), 1 scoop of Fruit Cocktail, 4-5 pcs of Pineapple chunks, 2-3 pieces Lychee Fruit, 1 scoop of Lychee Coconut Jelly.
3. Add 1 fl.oz. of Half & Half and 1 fl.oz. of Condensed Milk.
4. Finally, add 1 scoop of cooked tapioca balls.

### **Mango Supreme**

1. Fill the serving cup with shaved ice up to  $\frac{3}{4}$  of the cup.
2. Add 2 fl.oz. of [BobaStore.com Mango Syrup](#) spread on the top of shaved ice.
3. Add diced fresh mango up to  $\frac{1}{4}$  of the shaved ice cup.
4. Topped with 1 fl.oz. of Half & Half & 1 fl.oz. of condensed milk. (tapioca balls are optional)

### **Fruitti Delight**

1. Fill the serving cup with shaved ice up to  $\frac{1}{2}$  of the cup.
2. Put 1 scoop of Vanilla Ice Cream on the top of the shaved ice.
3. Following the ingredients preparation order; Add  $\frac{1}{3}$  of Sliced Fresh Banana,  $\frac{1}{2}$  Sliced Kiwi, 3 pieces of Strawberry, 4-5 Pineapple Chunks and 1 Scoop of Red Bean spread evenly on top.
4. Add 1 fl.oz. of Condensed Milk & 1 fl.oz. of Half & Half.
5. Add 1 scoop of tapioca balls.

# BATCH RECIPE & PREPARATION

(PRE-MIX LIQUID / KITCHEN COOKED)

## BobaStore.com Tapioca Balls (FULL BATCH)

1. Using a 10qt. rice cooker, boil **8 qt-measuring cup** of water with its lid on to cook **2.25 qt-measuring cup** of [BobaStore.com](http://BobaStore.com) tapioca balls.  
(For a half batch recipe: **7qt-measuring cup of water for 1.125 tapioca balls**)
2. When the water starts to boil, put required amount of raw tapioca balls into the boiling water slowly.
3. Using a [BobaStore.com](http://BobaStore.com) [Wooden Laddle](#), stir tapioca balls a few times so it won't stick to one another.
4. Wait a few minutes until tapioca balls boil again.
5. Once the tapioca balls start to boil, set the timer for **30 minutes** and put the lid back on.
6. Stir tapioca balls every **5 minutes** to make sure that the tapioca balls won't stick to one another.
7. After **30 minutes** of cooking, **stir tapioca balls for the last time**, then **unplug the power cord of the rice cooker.**
8. Rest it for **30 minutes** without opening the lid or stirring the tapioca balls.
9. **Prepare the sauce.**
  - Using a NSF container, put **12oz-measuring cup** of dark brown sugar + **1/2 qt-measuring cup** of boiling water + **2 fl.oz.** of honey.  
(For a half batch recipe: **6 oz-measuring cup** of dark brown sugar + **1/4 qt-measuring cup** of hot water + **1 fl.oz.** of honey)
10. Stir the prepared sauce until the dark brown sugar & honey are completely dissolved in the hot water.
11. After **30 minutes** of resting the tapioca balls in the cooker, transfer the completely cooked tapioca balls into a Stainless steel colander to wash them with cold running water.
12. Continuously wash them with cold running water until the tapioca balls cool down and become chewy.  
**(Warning: Do not use ice to expedite the cooling procedure of tapioca balls!)**
13. Transfer and mix up tapioca balls with prepared sauce thoroughly in the tapioca container.
14. Ready to serve. Tapioca balls are best served within 4 hours after cooking.



## BobaStore.com Milk Tea Pre-Mix (FULL BATCH)

1. Pour **1 qt-measuring cup** of [BobaStore.com Golden Tea leaves](#) into the [tea bucket #1](#).
2. Put **7 qt-measuring cup** of boiling water into [bucket #1](#), which contains the Golden Tea Leaves.
3. Stir up the tea leaves in the tea [bucket #1](#).
4. Set the timer for **17 minutes** to brew tea leaves.
5. Pour **3 qt-measuring cup** of [BobaStore.com Milk Tea Mix](#) into a separate [tea bucket #2](#).
6. After **17 minutes** of brewing the golden tea leaves, place the [BobaStore.com Stainless steel tea filter](#) on [bucket #2](#), which contains the milk tea mix.
7. Pour in brewed tea from [bucket #1](#) into bucket #2 through the stainless steel filter.
8. Stir thoroughly until milk tea mix is completely dissolved in the brewed tea.
9. Put **6 qt-measuring cup** of ice (preferably cube ice) into [bucket #2](#).
10. Stir thoroughly until ice is completely dissolved.
11. Remove any bubbles or remaining tea leaves if necessary.
12. Store in a 2qt. pitcher with lid and keep it refrigerated.
13. Pre-mix Milk Tea is best served within 5 days after preparation.



## BobaStore.com Thai Tea Pre-Mix (FULL BATCH)

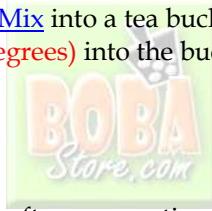
1. Pour **3 qt-measuring cup** of [BobaStore.com Thai tea Mix](#) into tea [bucket #1](#).
2. Put **8 qt-measuring cup** of boiling water into tea [bucket #1](#).
3. Stir up the Thai tea mix/leaves in tea [bucket #1](#).
4. Set the [BobaStore.com timer](#) for **6 hours** to brew.
5. After **6 hours**, prepare an [empty bucket #2](#) and place the [BobaStore.com Cotton Filter Stock Strainer](#) with the stainless steel filter over the [bucket #2](#).
6. Pour completely brewed Thai Tea Mix from [bucket #1](#) into the prepared [bucket #2](#). Filter out the tea leaves thoroughly by using a cotton filter stock strainer.
7. Store in a 2qt. pitcher with lid and keep it refrigerated.
8. Ready to serve with appropriate amount of **Half & Half** following the individual recipe guide.
9. Pre-mix Thai Tea is best served within 5 days after preparation.

## **BobaStore.com Taro Milk Tea Pre-Mix (HALF BATCH)**

1. Pour **1.5 qt-measuring cup** of [BobaStore.com Taro Mix](#) in a tea bucket.
2. Put **1.75 qt-measuring cup** of hot water (**more than 170 degrees F**) into the bucket with Taro Mix.
3. Stir until the Taro mix powder is dissolved.
4. Add **5 qt-measuring cup** of ice into the bucket.
5. Stir until the ice melts.
6. Store in a 2qt. pitcher with lid and keep it refrigerated.
7. Pre-mix Taro Milk Tea is best served within 5 days after preparation.

## **BobaStore.com Honeydew Milk Pre-Mix (HALF BATCH)**

1. Pour **1.5 qt-measuring cup** of [BobaStore.com Honeydew Mix](#) into a tea bucket.
2. Put **1.75 qt-measuring cup** of hot water (**more than 170 degrees**) into the bucket.
3. Stir until the Honeydew mix powder is dissolved.
4. Add **4 qt-measuring cup** of ice into the bucket.
5. Stir until the ice melts.
6. Store in a 2qt. pitcher with lid and keep it refrigerated.
7. Pre-mix Honeydew Milk Tea is best served within 5 days after preparation.



## **BobaStore.com Coffee Pre-Mix (HALF BATCH)**

1. Pour **1.5 qt-measuring cup** of [BobaStore.com Coffee Mix](#) into a bucket.
2. Put **4 fl.oz.** of condensed milk into the bucket.
3. Put **1.5 qt-measuring cup** of hot **BobaStore.com Brewed Coffee (BOLD) or ANY BREWED "BOLD" COFFEE** into the bucket.
4. Add **1.5 qt-measuring cup** of hot water (**more than 170 degrees**) into the bucket.
5. Stir until the Coffee Mix powder is dissolved.
6. Add **3 qt-measuring cup** of ice into the bucket.
7. Stir until the ice melts.
8. Store in a 2qt. pitcher with lid and keep it refrigerated.
9. Pre-mix Coffee is best served within 5 days after preparation.

## **BobaStore.com Smoothie Pre-Mix (HALF BATCH)**

1. Pour **1.5 qt-measuring cup** of [BobaStore.com Smoothie Mix](#) into the bucket.
2. Put **2 qt-measuring cup** of boiling water into the bucket.
3. Stir until the Smoothie mix powder is dissolved.
3. Add **3.5 qt-measuring cup** of ice into the bucket.
4. Stir thoroughly until the ice melts.
5. Store in a 2qt. pitcher with lid and keep it refrigerated.
6. Pre-mix Smoothie is best served within 5 days after preparation.

## **BobaStore.com Jasmine Green Tea Pre-Mix (HALF BATCH)**

1. Pour **2 qt-measuring cup** of boiling water with **temperature between 172-175 degrees F** in the tea **bucket #1**.
2. Put **½ qt-measuring cup** of [BobaStore.com Jasmine Green Tea leaves](#) into the prepared **bucket #1**.
3. Set the timer for **5 minutes** to brew the tea leaves.
4. Prepare a separate **bucket #2** with a stainless steel filter on top of it.
5. After **5 minutes** brewing, pour the brewed jasmine green tea from **bucket #1** over the stainless steel filter, which placed on the **bucket #2** and start filtering out the tea leaves as thoroughly as possible.
6. Add **2.5 qt-measuring cup** of ice to the **bucket #2**.
7. Stir rapidly until the ice melts.
8. Store in a 2qt. pitcher with lid and keep it refrigerated.
9. Pre-mix Jasmine Green Tea is best served within 5 days after preparation. Shake the pitcher before pouring it into a cup with ice and boba (tapioca pearls).