

# VIETNAMESE WATERMELON “BOBA” TEA

*Yield: 2 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Watermelon, red, cut into ½ x 6 x 6” slabs	1 ea.
Watermelon, yellow, cut into ½ x 6 x 6” slabs	1 ea.
Green tea leaves	½ cup
Condensed milk, can of	½ ea.
Ice	1½ - 2 cups
Mint sprigs	4 ea.

## **Method**

1. Place watermelon slabs into cryovac bags and compress at 99%. Remove from bags.
2. With a small Parisian knife or miniature melon baller, scoop out watermelon “boba” into ¼-inch balls until you have 1 cup.
3. Puree and strain the remaining watermelon scraps.
4. Place 4 cups of the watermelon juice into a pot and reduce by half, skimming off any foam that forms.
5. Add 4 cups of water and ½ cup green tea leaves into another pot, heat to a simmer.
6. Remove from heat and strain. Cool slightly.
7. In a pitcher filled with ice, add the reduced watermelon juice, tea, and condensed milk. Mix vigorously.
8. Pour the watermelon tea into the cups.
9. Place ½ cup of “boba” into each of 2 glasses.
10. Garnish with mint sprigs.