Classic Bubble Milk Tea

From the teas.co.uk wiki

Bubble tea started in Taiwan with exactly this: strong black tea, milk, sugar and a spoonful of chewy tapioca pearls sitting in the bottom of the glass. Ceylon black is a good solid base for it, brisk enough to come through the milk and the ice. The pearls are the only real faff, and even they just need simmering and a rinse; everything after that is shake and pour.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Classic Bubble Milk Tea recipe. Canonical: https://teas.co.uk/recipes/iced-tea/classic-bubble-milk-tea/*

Cook a batch of pearls, build the drink cold over ice, and sip it through a fat straw so you get tea and pearls in one go.

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