



Peal Milk Tea 珍珠奶茶

Pearl Milk Tea is basically just sweetened milk tea, but with one major difference: the pearls! These pearls are little balls of chewy, sweetened tapioca. They sit at the bottom of the cup and sucked up through the extra large straw. Some stores of pearl-substitutes, like coconut jelly, coffee jelly, and fruit pudding. But however you order it; you'll know right away that it's not the same tea your grandparents drink! Pearl Milk Tea can be call 'bubble tea', too. When tea is shaken, a thin layer of bubbles forms on the surface. Due to the foaming process, any tea that is shaken during preparation can be called bubble tea.

Pearl Milk Tea originated in Taiwan about 20 years ago, and then spread to Japan, Hong Kong, Korea and the Philippines. By the late 1990s, Pearl Milk Tea shops began popping up in the US, Canada and some European cities. Now, in the suburbs San Gabriel, Alhambra and Monterey Park, there are more than a dozen teahouses, compared with five years ago.

Not everyone is a fan of Pearl Milk Tea. Some people think it's strange to have something chewy in their beverage. But for other, especially youngsters, there's nothing like Pearl Milk Tea. I t's a great alternative to soda and who knows, maybe it is just like Starbucks for Asians.