

Boba preparation.

Base of boba.

- Tea
 - Milk tea
 - Lemonade
- ↳ Main in the tea machine.

Flavors →

Come in 2 gallons container.
strawberry, pineapple, candy cotton, brown sugar,
pina colada with out alcohol, tiger blood, peach, passion fruit.

Boba → • Tapioca balls.

We boil every day a quart of bag to make soft the tapioca.

Then we wait to come cool and we storage in the refrigerator. in a plastic container.

• Popping balls.

• We buy in countainers of 7 pound.

• We storage in the refrigerator. to used.

To make the boba we mixt in the mixer machine te base (Tea, milk tea or lemonade) with ice and the flavor then we poured the mixture into a glass in which we simply put tapioca or popping balls and ice.

Bakery Products.

Pandebono → is a tapioca bread with chees. we used a boxes and mixt with. Chease, butter and 1 egg. and we bake for 10 minutes 350°F.

Bunuelo → is a mixt of tapioca, corn starch, corn power, cheese, sugar and salt. we make the mixt and we fry the balls for 12 minutes to down. temperature

Empanadas: Meat and chicken.

Little pockets of dough of corn and water with salt and achiote.

inside come with portion of protein (chicken or meat). We folding a dough or bread patty around of the stuffing.

We use the ground beef or chicken and. We cooking around 165°F or 170°F and. We storage in the freezer. we dont need defrosted. we fry direct in the oil.

- Pastries →
 - Cheesecake
 - Cakes
 - Flan
 - gelatines

- Bread of cheese Traditional Colombian bread. Is a regular flour dough. with filling of cheese (mozzarella and queso fresco). We put in the oven for 10 minutes 350°F .
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Boba Sinter machine
Blenders.
The Mixer.

Banana oven.