

COCONUT MILK WITH TAPIOCA JELLY

SERVES 2 bowls

PREP 2 mins

COOK 15 mins

TOTAL 17 mins



INGREDIENTS

- 40g Tapioca Jelly, sticks, pearl (can use sago)
- 400ml Coconut milk
- 200ml Milk (normal or low fat)
- 2-3 Pieces of Rock Sugar

DIRECTIONS

1. Boil water in a pot, pour tapioca into the pot. Turn the stove to medium heat and stir frequently.
It will take 5 mins or more to cook. Take out one tapioca and cut it in half, inside and outside should be soft, if it's not soft, continuing cooking the tapioca.
2. Once tapioca is soft, put the strainer in the sink. Pour the tapioca into the strainer and rinse with cold water.
3. With a new pot, pour coconut milk into the pot. Turn the stove to low.
4. Add milk into the pot. (NOTE: make sure you don't over boil the milk mix, keep on stirring from time to time)
5. Add rock sugar, and taste.
6. Once you're happy with the sugar taste, add in the tapioca. Mix for a few more minutes and turn off the stove.
7. Serve the dessert in bowls

NOTES

1. Can serve hot or cold. Put into fridge for an hour to serve cold.