



TAPIOCA PEARL Application

Tapioca Pearl Ball in Coconut Milk

Ingredients (serving size: 3 serves)

Tapioca Pearl	200 g
Butterfly pea juice (light color)	2 cup
Grated coconut meat	100 g
Coconut Milk	800 g
Palm sugar	100 g
Sugar	100 g
Salt	1 tsp
Pandan leaf	5-6 leaves

Preparation:

Step 1: Prepare Tapioca Pearl Ball

1. Soak tapioca pearl by butterfly pea juice for 20 minutes.
2. Rinse off and Form a lump of 1 cm in diameter. Shape can be round or cube. Set aside.
3. Prepare syrup by using 3 cups of warm water: 1 cup of sugar
4. Add tapioca pearl ball into boiling water, wait until they float. Then use a colander to sieve and soak in syrup

Step 2: Boil Coconut milk

1. Boil coconut milk and pandan leaves with medium heat.
2. When it turn begins to heat, dd palm sugar, sugar and salt. Stir until dissolved well.
3. Add tapioca pearl ball and grated coconut meat, continue boil for 3 minutes then turn off the heat.

Step 3: Serve



Tip: Soak boiled tapioca pearl ball in syrup to prevent swelling and caking

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