



TAPIOCA PEARL Application

Mango Pudding with Sago

Mango Pudding with Sago is a delicious, made with fresh mango pulp and tapioca pearls. There are many versions to the basic mango sago recipe based on the region its prepared especially in South Asian countries like Singapore, Thailand or Hong Kong.

Ingredients (serving size: 8 – 10 serves)

Boiled Tapioca Pearl

Tapioca Pearl (Small sago seed)	100 g
Water	1.5L

For Coconut Milk

Coconut milk	500 g
Water	70 g
Unsweetened milk	165 g
Cane sugar	240 g
Salt	2.8 g
Vanilla extract	5 ml
Corn Starch + water	5.5 g + 7 g
Pandan leaf	2-3 leaves
Ripe mangoes (puree or diced mangoes)	



Preparation: Boiled Tapioca Pearl

1. Boil 1.5L of water
2. Add tapioca pearl and stirring occasionally on medium heat for 10 minutes. Then cover with a lid, turn off the heat and leave for 3 minutes.
3. Drain it by using a colander and rinse under cold running water and then drain well. Set aside.

Preparation: Coconut milk

1. Mix coconut milk, water, and vanilla extract together. After that, boil the mixture with low heat (put the pandanus leaf to add fragrance)
2. Mix corn starch and water and stir until mix well.
3. Add sugar and salt for seasoning. When the coconut milk is hot until temperature near boiling, pour corn starch mixture into it.
4. Stir quickly and continuously to prevent corn starch mixture coagulate. When coconut milk begins to thicken, turn off the heat and set aside until cool.

To serve

In a mixing bowl, combine cooled coconut milk mixture, tapioca pearls and mango puree. Topping with diced mangoes as desire.

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