



# TAPIOCA PEARL Application

## Steamed Tapioca Pearls Cake (Kuih Sago)

Sago, known as Tapioca Pearls, is made of tapioca. Tapioca Pearls is one of the common South East Asian dessert ingredients, widely used in Malaysian and Thai desserts.

### Ingredients

Sago/Tapioca Pearls	300 g
Sugar	150 g
Vanilla flavor	1 tsp
Corn flour	1 tbsp
Salt	½ tsp
Finely grated coconut or desiccated coconut	150 g

### Preparation:

1. Soak sago in cold water for 60 minutes; wash a few times to get rid of the starch and drain.
2. Mix in sugar, corn flour and add in 1tsp of Vanilla flavor, stir to blend well.
3. Pour the sago mixture into a steaming tray, steam until cooked (the sago turns transparent in appearance), about 30 minutes.
4. Remove from the heat and set aside to cool down.
5. Cut into bite size cube and coat with grated or desiccated coconut and serve.

### Tips:

1. If dried desiccated coconut is used, best to soften the coconut before use. Pour out sufficient amount of desiccated coconut in a plate, add in ½ tsp salt and sprinkle some water onto it and microwave heat or steam to soften the coconut.
2. Alternatively you can use white sago added with some coloring.



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