

## Sago Pudding Recipe

### (Desserts Recipes)

#### Ingredients:

120 g santan instant coconut powder\*

12 screw pine leaves

#### Ingredients A:

½ teaspoon salt

1 tablespoon sugar

285 g pearl sago (small tapioca pearls)

#### Ingredients B:

¼ teaspoon salt

3 tablespoons sugar

#### Ingredients C:

455 g palm sugar

155 g coarse sugar

#### Method:

##### Santan milk:

Boil 570 ml water with 6 screw pine leaves for 5 minutes. Allow to cool. Whisk in santan powder and add ingredients A. Strain santan milk and cool in fridge.

##### Pearl Sago:

Soak pearl sago for 5 minutes. Drain well in colander. Bring 625 ml water to boil in a saucepan. Lower heat, and pour in the pearl sago, stirring as you pour. Keep stirring until sago turns transparent. Drain with a strainer and leave to stand under running tap for 3 minutes. Drain excess water and pour sago into a bowl. Add in ingredients B and stir well. Scoop into a well rinsed jelly mould to set. Chill in refrigerator.

##### Palm sugar syrup:

Boil ingredients C in 345 ml water. Cut 6 screw pine leaves into 1 inch lengths and allow to boil together with the syrup for about 10-15 minutes or until mixture turns syrupy. Strain and allow to cool.

##### To serve:

Top chilled pudding with syrup and chilled santan milk. Serve with a few ice chips.

\* Equivalent to 4 lb white grated coconut.