

Cassavo and Sago Recipe

Ingredients: Makes 4 portions

600g cassava root (pick the yellow ones; skinned and cored, cut into short pieces)
4 pandan (screwpine) leaves
80g palm sugar
50g sugar
a pinch of salt
200g coconut milk
50g jumbo sago pearls (cooked)
5 bowls water

Method:

To cook sago, boil half a pot of water and then put in the sago pearls. Cook over low heat until done (when they look transparent) and drain. Do not soak large sago pearls in water as they will melt. Set aside. Bring 5 bowls of water to the boil, add cassava root and pandan leaves. Cook over low heat until the cassava is completely done. Put in the palm sugar, sugar and salt. Stir well. Mix in coconut milk, bring to the boil and switch off the heat. Add sago pearls and mix well. Serve.

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