

## Green Beans with Pearl Sago Recipe

### Ingredients:

455 g grated coconut  
85 g pearl sago (small tapioca pearl)  
605 g green beans  
340 g coarse sugar  
225 g palm sugar  
6 screw pine leaves tied into a knot  
1 teaspoon salt

### Method:

Squeeze grated coconut for approximately 200 ml for No. 1 milk. Add 455 ml water and squeeze for No. 2 milk. Soak pearl sago for 10 minutes. Drain. Boil green beans with 1.14 liters (2 pints) cold water for 20 minutes over high heat. Add 2.27 liters (4½ pints) of cold water and bring to the boil. Reduce heat to moderate and continue boiling until beans are tender and swollen. Put in pearl sago and cook until sago turns transparent. Add No. 2 milk, the two types of sugar and screw pine leaves and cook until it comes to a boil. Add No. 1 milk, salt and cook for 2 minutes. Remove from heat and serve.

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