

Papaya and Tapioca Pearls Syrup Recipe (Chinese)

Ingredients:

450 g ripe papaya
110 g tapioca pearls (sago)
1 cup fresh thick coconut milk or fresh milk
110 g rock sugar
2 cups water
Some screwpine (pandan) leaves, knotted

Method:

Peel and seed papaya. Cut into 1-cm thick slices or cubes. Soak tapioca pearls for 30 minutes. Drain well. Put into boiling water boil over low heat until transparent. Dish up tapioca pearls in a sieve. Rinse in boiled water. Drain well.
Add rock sugar and screwpine leaves to 2 cups of water. Parboil until sugar dissolves and remove screwpine leaves. Put in tapioca pearls and boil again. Stir well and dish mixture into individual bowls. Add papaya and drizzle the top with coconut milk. Serve hot or cold.

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