

## **Tapioca Pearls with Cantaloupe Recipe**

**(Vietnamese Dessert)**

### **Ingredients:**

375 ml (1½ cups) water  
75 g (½ cup) dried tapioca or sago pearls  
250 ml (1 cup) coconut cream  
Coconut meat from 1 young coconut (about ½ cup), white part only  
65 g (⅓ cup) sugar  
125 ml (½ cup) thick coconut milk  
¼ teaspoon salt  
½ cantaloupe, balled

### **Method:**

Bring the water to a boil over high heat in a saucepan. Add the tapioca or sago pearls and coconut cream, and return to a boil. Reduce the heat to medium and simmer, stirring constantly, until the pearls are soft and translucent, 5 to 7 minutes. Stir in the coconut meat and sugar, and simmer for 3 to 5 more minutes, until the sugar is dissolved. Adjust the taste with more sugar or water as desired and remove from the heat. In a small saucepan, heat the coconut milk over low heat until warm. Do not allow it to boil. Add the salt, mix well and remove from the heat. Spoon the dessert into individual serving bowls and top each with a few cantaloupe balls and 2 tablespoons of coconut milk. Serve warm or chilled.

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