

## **Tapioca in Sweet Gravy Recipe**

**(Nyonya Dessert Recipe)**

### **Ingredients:**

600 g tapioca  
150 g brown sugar  
150 g white sugar  
½ coconut, grated  
4 screwpine leaves (daun pandan)

### **Method:**

Skin tapioca, remove core, clean and cut into 6-cm lengths. Add 1 rice bowl of water to grated coconut and squeeze for first milk. Set aside. Add another 1½ rice bowls of water to squeeze for second milk. Dissolve the brown sugar into second milk and sieve. Put tapioca into a pot. Add water until tapioca is covered. Add 2 screwpine leaves. Slow boil until tapioca is soft. Remove and drain. To make the gravy, into a heated pan, add second coconut milk, brown sugar mixture, white sugar and 2 screwpine leaves. Then add tapioca, first coconut milk and salt to taste. Stir for a few seconds and remove.

**Note:** If gravy is not sweet enough, add additional sugar. Likewise, add more coconut milk if required.

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