

Tapioca with Coconut Cream Recipe

(Asian Desserts Recipes)

Ingredients:

1 cup (6 oz/185 g) small tapioca pearls
2 tablespoons unsweetened dried coconut, flaked

Sugar syrup:

$\frac{3}{4}$ cup (6 oz/185 g) chopped palm sugar or brown sugar
 $\frac{1}{2}$ teaspoon vanilla extract (essence)

Coconut cream:

1 can (14 fl oz/430 ml) coconut milk
1 $\frac{1}{2}$ teaspoons granulated sugar
2 pinches of salt

Method:

In a large saucepan over high heat, bring 6 cups (48 fl oz/1.5 liters) of water to a boil. Add the tapioca pearls in a slow, steady stream, stirring constantly. Reduce the heat to low and simmer gently, uncovered, for 30 minutes, stirring frequently. The tapioca pearls will be undercooked with a white opaque center. Add 5 cups (40 fl oz/1.25 liters) water to the tapioca and continue to simmer, uncovered, until the pearls are translucent throughout, about 30 minutes longer. Let cool to room temperature. To make the sugar syrup, in a saucepan over medium heat, combine the palm sugar and 1 cup (8 fl oz/250 ml) water, and heat the mixture, stirring until the sugar dissolves and a syrup forms, about 5 minutes. Add the vanilla and continue to cook the syrup until it thickens enough to coat the back of a spoon, 7-10 minutes. Remove from the heat and let cool to room temperature. To make the coconut cream, open the can of coconut milk without first shaking it. The milk in the can should be topped with a thick layer of cream. Scoop off enough cream from the can to measure about $\frac{1}{2}$ cup (4 fl oz/125 ml) and pour it into a saucepan over low heat. Reserve the remaining coconut milk for another use. Whisk in the granulated sugar and salt, bring to a simmer, and simmer until the sugar dissolves, 2-3 minutes. Remove from the heat and let stand at room temperature. Drain the tapioca in a fine-mesh sieve, then place the sieve of tapioca under a slow stream of cold water for 1 minute. Drain the tapioca of all the water and divide among individual bowls. Immediately drizzle with the sugar syrup, dividing it evenly, and then top with the coconut cream, dividing evenly. Garnish with the flaked coconut and serve at room temperature.