

Thai Tapioca Pudding Recipe

Ingredients:

115 g large pearl tapioca
475 ml water
175 g granulated sugar
Pinch of salt
250 ml coconut milk
250 g prepared tropical fruits
finely shredded lime or lemon rind and shaved fresh coconut (optional), to garnish

Method:

Put the tapioca in a bowl and pour over warm water to cover. Leave to soak for 1 hour so the grains swell. Drain. Pour the measured water in a large pan and bring to the boil over a medium heat. Add the sugar and salt and stir until dissolved. Add the tapioca and coconut milk, reduce the heat to low and simmer gently for 15 minutes, or until the tapioca becomes transparent. Spoon into one large or four individual bowls and serve warm with the tropical fruits. Garnish with the lime rind and coconut shavings, if using.

This pudding, made from large pearl tapioca and coconut milk and served warm, is much lighter than the Western-style version. You can adjust the sweetness to your taste. Serve with lychees or the smaller, similar-tasting longans - also known as "Dragon's Eyes".

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