

Yam and Tapioca Pearls Dessert Recipe (Chinese)

Ingredients:

300 g yam, peeled and sliced thickly
57 g tapioca pearl (sago)
57 g rock sugar
2 cups water
1/2 cup thick coconut milk
1 cup fresh milk
some screwpine (pandan) leaves, washed and knotted

Method:

Steam yam until just soft. Cube one quarter and puree the other three quarters. Soak tapioca pearls for 1/2 hour. Simmer in boiling water for 15 minutes and leave in water for another 10 minutes until they become transparent. Rinse in boiled water and drain well.

Simmer rock sugar and screwpine leaves in water until sugar dissolved. Remove screwpine leaves and add yam purée. Stir well, sift and bring to the boil. Add tapioca pearl and stir to mix well. Then fold in coconut milk, fresh milk and yam cubes. Bring to the boil again. Serve.

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